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Way Out Not An Easy One

McFarland In A Speech Advocates Program Under Gen. Eisenhower

By JACK BELL

WASHINGTON, Feb. 10—(AP)—Senator Connally (D-Tex) said today that former president Hoover's air-sea defense plan would leave Europe at the mercy of Communist conquest.

Asserting that Hoover apparently does not want to send any American troops to bolster Western Europe's defenses, Connally told a news conference:

"If they are attacked, it will all be over before we can get Mr. Hoover over there or the army over there."

On the other hand Senator Taft (R-Ohio) told reporters at Chicago today that he agrees with "practically everything" Mr. Hoover said.

The ex-president warned in a Friday night radio speech that a land war with Russia might bring the "loss of civilization." He urged that the United States concentrate on sea and air power to help defend Europe.

Denounces Critics

Senator McFarland of Arizona, the Democratic leader in the Senate, denounced unnamed Republican critics of the administration and said "the defeatists, the fearful men who urged us to abandon our leadership of the free world do not represent American today."

McFarland said in a speech at Raleigh, N. C., that he preferred to take Gen. Dwight D. Eisenhower's "valuation that the governments in Europe are alive to the threat from the Kremlin and will fight to the death against it." He addressed a Jefferson-Jackson Day dinner.

W. Averell Harriman, special assistant to President Truman, told the World Affairs Council of Philadelphia:

"Those who advocate concentrating our energies exclusively on one part of the world or on one aspect of the situation fail to understand the nature of the struggle."

"Anyone who attempts to find an easy way out," he added, "x x x is courting disaster."

Connally, the chairman of the Senate Foreign Relations Committee, made it plain that if Hoover testified before his group and the Armed Services Committee when they open public hearings on the troops-to-Europe issue next Thursday it will not be on Connally's invitation.

"I don't desire to use Mr. Hoover," Connally said. "He's not our witness. I'm not going to call him but if he wants to come, of course we'll hear him."

Be Heard "If Walks In"

When a reporter pressed the question, Connally said he doesn't care how Hoover gets to the hearings "but if he walks through the door, he'll be heard."

Senator Wiley (R-Wis), top Republican on the Foreign Relations group during the continued illness of Senator Vandenberg (R-Mich), said he will ask that Hoover testify.

He called Hoover's proposals "challenging and provoking" but seemed to side with Connally against those who are attempting either to bar the sending of any more troops to Europe or to limit the number dispatched.

Wiley said he thinks that the courts would hold Congress has no authority to apportion the use of troops to various parts of the world.

"If it is the judgment of the executive and the military departments that it is advisable to add to our contingent in Europe an additional small group of troops, then I would have to be guided by their primary right of judgment," Wiley said.

Senator Wherry (R-Neb) has pending before the two committees a resolution which would disapprove the dispatch of any more American divisions to Europe before Congress passes on the policy involved.

Connally said he may offer at the start of the hearings a substitute resolution which would put the Senate on record as favoring the furnishing of ground troops to the North Atlantic defense force, headed by Gen. Dwight D. Eisenhower.

The Texas senator said he supports Eisenhower's contention that "flexibility" should be maintained in determining the exact size of the American contingent.

Senator Taft has proposed that the ratio be one division to nine European. Connally tartly criticized those in Congress "who want to say how many corporals and sergeants will be sent overseas."

"We have got to leave that to the judgment of the miltary experts," he declared. "Congress can't set itself up as the commander-in-chief."

Child Fatally Shot Playing With Gun

GENTRY, Mo., Feb. 10—(AP)—Three-year-old Glenda Marcene Kimble found a shotgun at her grandfather's house near here today and started playing with it. The gun discharged and killed her, Sheriff George Bowman said.

Glenda's parents are Mr. and Mrs. George Kimble, of Grant City, Mo.

With her two brothers and two sisters, Glenda went to the home of the grandparents, Mr. and Mrs. Baxter Jones, for a visit.

Sheriff Bowman said the child wandered into a storeroom and found the shotgun. She was dragging it by the barrel across the floor when the trigger struck a box. The charge hit her in the chest.

Dr. C. N. Williamson, coroner, termed the shooting an accident.

Switchmen Back Before Deadline

Temporary Wage Boost Granted By Army Orders

(By The Associated Press)

The Army's "work or be fired" deadline arrived Saturday but striking switchmen already were back on the job.

However, some industry still was feeling the pinch of strike-caused shortages. Rail spokesmen said it would take from two to three weeks to clear away the backlog of freight on sidings and in yards.

The waning "sick call" strike collapsed Thursday when the Army announced that switchmen who failed to report by 4 p. m., Saturday would be discharged and lose their seniority unless they could prove they were ill.

The bulk of the striking crews reported on the Thursday night ship in Chicago—the most vital rail rub still affected—and by Friday conditions were virtually normal throughout the country.

The Pittsburgh and West Virginia railroad, the last line to report holdouts, said it was back to normal operations Saturday morning.

At the height of the 10-day strike, some 12,000 switchmen were out, 700,000 of the nation's 2,000,000 freight cars were tied up and 250,000 workers were laid off in mines and industry. Some 120,000 automobile workers, most of them in Michigan, still are idle.

With the strike ended, many industrial layoffs scheduled for monday were called off and a return to normal was moving ahead.

The Pennsylvania Railroad ordered its freight embargo at Chicago lifted at Saturday midnight.

Received Pay Boost

The strikers, since their return, have received a pay boost on order of the Army. The Army has been in technical control of the carriers since the government seized them Aug. 27 to halt a threatened strike.

The boosts amount to 12½ cents an hour for yardmen and yardmasters and five cents an hour for employes in road service. The raise is only about half the amount reached in an agreement during White House sponsored talks in December. The four rail unions, including the striking Brotherhood of Railroad Trainmen, later turned this down.

The Army-ordered boost is temporary until the carriers and unions reach an agremeent. The National (Railway) Labor Board is attempting to bring about an agreement.

The BRT was fined $25,000 Friday by Federal Judge Michael L. Igoe in Chicago for staging a similar three day "sick call" walkout in December, in disregard of an end-strike injunction. He held the union was responsible for the mass action of its members and in contempt of court.

Igoe set a similar hearing in connection with the latest walkout for Feb. 14, but indicated he would continue it.

Terrific Blast Injuries Ten

SPRINGFIELD, Ohio, Feb. 10—(AP)—An explosion ripped through a one-story wooden warehouse of the Robbins & Myers Inc., manufacturers of electrical supplies late tonight. At least 10 persons were injured.

No one was reported killed in the blast, which shook the whole north end of Springfield (pop. 78,029.

Only thirty male employes were in the warehouse at the time—attending a meeting of the Grasshoppers club, a company social group.

The Weather

Fair and warmer Sunday; Monday increasing cloudiness, continued mild; highs Sunday in 60s.

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George Fichter Chairman On Soils And Crops

Talks On Balanced Farming And Of Increasd Yields

George Fichter was elected chairman at the 27th annual Soil and Crops Conference held Friday at Convention Hall, Liberty Park. Other officers elected for the ensuing year were Melvin Turner, vice chairman; Lee Dow, registrar, Norton Heffernan, secretary.

The meeting was attended by 350 Pettis county farmers and at noon members of the Sedalia Chamber of Commerce board served 960 wieners, with buns, pickles, mustard, catsup, 25 pounds of cheese, 35 gallons of coffee, potato chips, 600 doughnuts and 400 cups of ice cream. Members of the board of directors, some of their wives, and several members of the Agriculture committee of which Roy Coplen is director, served the food. They were Mr. and Mrs. Jack Cunningham, Harry Naugel, Damon Hieronymus, John Zander, G. H. Routzsong, Mr. and Mrs. C. W. Stephenson, J. Harold Seaberg, Virgil Herrick, William Hurlbut, Jr., Abe Silverman, Judd Grayston, Herb Studer, Bob Wall, W. E. Preston, Chester A. Brown, R. M. Overstreet, Leon Archias and Virgil Griffin.

Welcome Addresses

A welcome to the city was given by Mayor Herb Studer, Chester A. Brown, secretary-manager of the Sedalia Chamber of Commerce gave a welcome from that organization and Jack Cunningham, vice president of the C. of C. also made a short talk.

The program follows:

Registration. Registrar — Lee Dow.

Opening remarks—George Fichter, chairman.

Minutes of 1950 conference, Norton Heffernman, secretary.

Experiences of Pettis county farmers in the pasture phase of balanced farming and in obtaining high yields.

Improved pasture for dairy cows—Melvin Turner.

Two years experience of improved pasture for dairy cows—Olen Monsees.

Grass Silage and pasture for beef cattle—J. Pierre Lamy.

Increased cattle and sheep numbers through improved pasture—John Sneed, Jr.

Growing more than 70 bushels corn, 30 bushels wheat, and 70 bushels of oats per acre in 1950—Tom Ream.

Increasing vegetable yield and quality by fertilizing based on soil tests—Marion Edmundson, 4-H Club member.

How balanced farming members are increasing returns from improved pasture program.

Providing clean ground for hogs—Merle Vaughan.

Recognition of those present who produced 80 bushels of corn per acre in 1950.

Presentation of balanced farming plaques by Clyde Webb, K. C. Chambers of Commerce.

PMA's contributions to a pasture—livestock program in Pettis county—member County PMA committee.

Noon luncheon — complaiments of the Sedalia Chamber of Commerce.

Election of officers for 1952 Soils and Crops Conference.

Good practices in developing a pasture—livestock farming system—Wm. J. Murphy, Extension Specialist in field crops, University of Missouri.

Interpertation of soil tests and the possible accomplishment of a pasture-livestock program in Pettis county—Roy I. Coplen, County Extension agent.

May Save Limbs After 'Freeze'

CHICAGO, Feb. 10—(AP)—The "deep freeze woman" today continued her remarkable recovery and doctors said she may keep her hands and feet.

The condition of Mrs. Dorothy Mae Stevens, 23-year-old Negro woman, was pronounced "satisfactory" but still critical today in Michael Reese hospital.

She was found frozen stiff in a south side alley two days ago and was brought to the hospital with a temperature of 64 degrees. Doctors said she was literally in a "deep freeze" with her blood thickened to a sludge-like substance. The American Medical Association said it had no record of any human reviving from a body temperature lower than 75.

Dr. Harold Laufman, staff surgeon, said it would take three or four days to determine whether Mrs. Stevens' limbs could be saved, but the movement of her hands and feet raised hopes that she will not losethem.

It depends, he said, on whether gangrene sets in. The poisoning was not yet apparent, hospital attendants said.

They said her temperature, pulse, blood pressure and respiration were "just about within the normal range."

Landon To Air Force Command

WASHINGTON, Feb. 10—(AP)—The Air Force announced today assignment of Maj. Gen. Truman H. Landon to be deputy commander in chief of United States Air Forces in Europe.

The commander of USAFE is Lt. Gen. Lauris Norstad.

Landon, a native of Maryville, Mo., has served since last June as deputy chief of staff for operations. He will go to USAFE headquarters at Wiesbaden, Germany, early next month.

Father Hangs Crying Babe

In Another New York Crime Man Chokes His Wife

NEW YORK, Feb. 10—(AP)—A baby cried too much, so her father hanged her.

A young wife went to visit a sister. Her suspicious husband strangled her.

That's how the week-end started in New York City.

Police said Joseph Vicens, 22, drinking beer and taking care of his seven-month-old daughter last night while his wife was in a hospital, hanged the crying child from a bathroom door. Then he watched the Rex Layne-Cesar Brion boxing bout on television.

Police said Vicens told this story:

His wife was hospitalized after becoming ill yesterday morning. He stayed home from his shoe factory job, bought some beer, and took over the baby-sitting task. The child cried and he did not know how to make it stop.

He wondered how the child would be cared for if his wife remained long in the hospital.

Later he went to the apartment of his brother, Hector, and said he killed the baby.

Hector, absorbed in watching television, thought he was joking.

"Watch the television, Joe," he said.

Joseph sat and watched. Then he repeated his story. Hector went to Joseph's apartment and found the baby, Eileen, with a rope around her neck, hanging from the door.

Police booked Joseph on a homicide charge. They said his wife is expecting another child in six months.

In the other case, Raymond Poling, 31, a former mental patient, walked into Bellevue hospital and asked to see a psychiatrist. When a doctor asked him his trouble, police said, Poling cried:

"I just killed my wife."

Poling, a television repair man, told police his 25-year-old wife, Helen, left their apartment last night, saying she was going to visit a sister, but that he suspected her of "going on a date" with another man.

He went to a bar, brooded awhile, then telephoned the sister. His wife had not arrived. He left word for her to telephone him at the bar. The wife got the message later, telephoned him, and met him at the bar.

The Polings went home and argued as they prepared for bed.

Police quoted Poling as saying "something came over me" and he choked her.

Police found her undressed, lying dead on a bed.

Killed When Auto Overturns Near Harrisonville

HARRISONVILLE, Mo., Feb. 10—(AP)—John Edwin Anderson, 68, Kansas City, was killed and Mrs. Gertrude M. Goodwin, 67, Kansas City, was injured in a motor car that overturned on U. S. highway two miles north of here today.

The highway patrol said the car went out of control going up a hill. Mrs. Goodwin was taken to a hospital here.

To Elect Road Commissioner

The annual election of a Twelve Mile Road District Commissioner is to be held in the Pettis County court room at 10:00 o'clock Thursday morning February 22. The election is made by the Pettis County court and members of the City Council included in which is the Mayor.

Judge J. V. Kesterson, presiding judge of the court, serves as chairman of the meeting. Judge Kesterson said Saturday the meeting is usually held on Washington's birthday, a holiday, when possible to give the members of the Council who are employed or are in business an opportunity to attend without interrupting their daily work.

Commissioners of the Twelve Mile Road district are U. S. Eye, Atwill Bohling and Charles Van Dyne. The three-year-term of Mr. Van Dyne expires this year. One Commissioner is elected each year for a three year term.

Taft Lashes Out In Speech At Truman

Hits Sending Of Troops Without Congress Accord

CHICAGO, Feb. 10—(AP)—Senator Taft (R-Ohio) lashed out at President Truman tonight, accusing him of "thoughtless and reckless" actions.

Taft's speech at a Lincoln Day dinner of Illinois Republicans, struck new blows in opposition to sending American forces to Europe with sanction of Congress.

He asserted:

"I do not think the people in this country have faith in President Truman's judgment sufficient to entrust him with this tremendous power to involve the United States in war.

"His actions have been thoughtless and reckless and made without consultation often with those who know most about the subject."

Taft blasted Mr. Truman for daring Congress to cut his budget; for condemning rail union leaders "generally as Russians"; for denouncing the Fulbright report on the RFC and for showing a "lack of judgment" in personal letters.

"Yet," Taft went on, "we are asked to surrender to this man complete power to make snap judgments on the commitment of millions of American boys to war in foreign lands."

"Serious Issue"

"People hardly realize the tremendous implications" involved in the growth of our armed forces and their proposed integration with a European army, Taft said.

Mr. Truman, he continued, "asserts that he has unlimited power to commit any number of American land soldiers."

The American people never have faced, Taft said, "a more serious constitutional issue" than the question of whether the President "can commit us to this dangerous project without the slightest authority from Congress or the people."

"Whatever project may be approved by Congress, whether I agree with it or not, will have my support in future years, Taft pledged. But he added:

"If the President undertakes to make promises which he has no right to make, I feel no obligation to support these promises."

Taft restated his own view, made previously in the senate, that the United States should require European nations to put up nine divisions for each American division in the Atlantic Pact force.

He also would limit any American forces in Europe and Britain to 20 per cent of our total land army, and 10 per cent of our air force.

Offer Reason For Meats Rise After Freeze Date

WASHINGTON, Feb. 10—(AP)—Price officials said today it was not surprising for meat prices to continue upward for a week or two after the Jan. 25 freeze date but this process now should be largely finished.

"There should be very few further increases in meats under the present freeze order," said one food official at the Office of Price Stabilization (OPS).

Yesterday the Bureau of Labor Statistics reported wholesale prices of meat rose 3.2 per cent in the week ending Feb. 6. This rise was several times as great as the point seven per cent average increase in all wholesale prices during the same week.

A reporter went to the OPS and asked: "How come?"

A number of reasons were offered but they seem to boil down to this:

Ceiling prices, under the freeze order, are the highest prices received during the period Dec. 15-Jan. 25. A meat dealer may have had a great many fluctuations in the price of each item during that period.

Many meat dealers have hunted through their records and ascertained their highest sales prices (which were not always the same prices prevailing on Jan. 25. And they are now applying these highest prices much more generally among their customers. So the average price has shot up.

There are several reasons why dealers may have charged unusually high prices to some customers during the Dec. 12-Jan. 25 period.

Some retailers have contended some wholesalers or meat packers, deliberately made isolated "token" sales, higher than usual, in anticipation of the freeze. The OPS is studying such practices and is considering an order to combat them. The order if issued would probably fix ceiling prices at the highest level at which the dealer made volume sales—say at least 10 per cent—the the base period.

The OPS official also said part of the continuing rise in meats is probably due to the fact many dealers have not yet fully understood the regulations.

Artillery Of Allies Set Huge Fires In The Ruined City Of Seoul

Recheck 4-Fs Called For By Senate Group

Doubt Few If Any 18 Year Olds Be In Draft First Year

By Edwin B. Haakinson

WASHINGTON, Feb. 10—(AP)—Some legislators forecast today that few if any 18 year olds will be drafted the first year even if Congress authorizes it.

They based their views on the numerous restrictions and additional manpower sources provided in a broad universal military training and service bill approved 7 to 1 by the Senate preparedness subcommittee. The House armed services committee also is at work on a new draft bill.

Senator Hunt (D-Wyo), subcommittee member, told a reporter:

"It might happen that the armed services would not have to dip into 18 year olds during the next year in order to fill manpower needs."

Secretary of Defense Marshall and top military leaders had asked Congress to lower the present draft age minimum from 19 to 18, without restrictions, and extend the length of active service for draftees from the present 21 months to 27.

Instead, the Senate subcommittee under Chairman Lyndon Johnson (D-Tex) approved drafting 18 year olds only if older men from 19 through 25 years do not fill manpower needs, and then by taking those 18 year olds who are nearest 19.

They also tightened required service to 24 months without leave. This amounts to a little more than 26 months, if the draftee uses his month of leave for each year of service.

Call For Recheck

The Senate group also called for:

1. A recheck of more than 800,000 men in the present 19-25 draft manpower pool who have been rejected as "4-Fs." Because of lowered physical and other standards and expected use of more men for "limited service," as many as 150,000 of these rejects may be inducted.

2. Draft of married men from 19 through 25 years who are non-veteran, non-fathers.

Some 290,000 men in this class now are listed as deferred but those who since have become fathers will continue to be deferred under present regulations.

3. Lifting of the present two per cent ceiling upon women in the armed forces. None of the services now has filed its quota of two per cent of total personnel but Air Force and Marine leaders said they might be able to use 10 per cent women. Each woman in uniform theoreticaly frees a man for combat or other duty.

4. Immediate Army enlistment of 25,000 carefully selected foreigners during the next year. The Senate group approved recruitment of 70,000 to 125,000 of these aliens during the next five years.

Congressmen said each of these four steps should reduce the need for 18 year olds.

The bill still must be approved by the 13-member armed services committee before it goes to the Senate.

Desires More In Civil Defense

Volunteers for the Civil Defense organization in Sedalia and Pettis county are few, far less than anticipated by Defense Director Major Harry O. Berry. Persons are urged to take a part in the organization and register at the Defense Headquarters located in the court house.

Headquarters are on the second floor of the court house in the southeast corner of the building.

Major Berry. Saturday, stated he was surprised at the lack of interest being shown by Sedalians and Pettis countians in the project. "Although, there is no case of an emergency at the present moment," Major Berry said, if and when an emergency should arrive, it will then be too late to register and organize."

"The purpose of the registration is to ascertain how many persons are interested, check the lists and then assign the individuals to various activities of their own selection. A program will then be started and those taking part will receive instructions on what and how to do his or her particular job, Major Berry concluded.

Regis A. Harriman, Retired Banker, Dies

PILOT GROVE, Mo., Feb. 10—(AP)—Regis A. Harriman, retired banker and farmer, died at his home here last night. He was a former member of the board of trustees of Missouri Valley College.

Survivors include his widow: a daughter, Mrs. Wylie Steen, Marshall, Mo., and a son, John, of California. Funeral services will be Monday afternoon at the Presbyterian church here.

Three Hearty Meals at 106

LONDON, Feb. 10—(AP)—Mrs. Ann Parish celebrated her 106th birthday today with three hearty meals, a cigarette, a little whiskey, and a dance.

Asked what she thought of the modern girl, she replied:

"Dreadful. And the boys are just as bad."

More Voice Is Given Unions

Johnston Names G. M. Harrison As Assistant

WASHINGTON, Feb. 10—(AP)—Labor unions got more voice in the nation's economic high command today. Economic Stabilizer Eric Johnston, a businessman, appointed George H. Harrison, president of the Brotherhood of Railway Clerks (AFL), as his principal assistant.

This conceivably could help ease Johnston's problems in winning labor-management cooperation, but today the wage control situation was, plainly, in a mess.

The Wage Stabilization Board was split three way on a wage control formula. Some of its members were reported to be "discouraged" about prospects for agreement. One official remarked privately that the nine board members representing labor, industry, and the public were "further apart than they were a month ago."

Meantime the Office of Price Stabilization was quiet today. It postponed until next week the announcement of ceiling prices on fats and oils, soybeans, coffee, cocoa, and a few other commodities.

Ever since the Korean outbreak, unions have been demanding more representation in the defense effort. Only yesterday four important labor leaders wrote to Defense Mobilizer Charles E. Wilson — Johnston's boss—asking him to appoint a leading trade unionist to his "top policy staff."

As though answering on Wilson's behalf, Johnston announced that he had appointed Harrison as his "special assistant."

That's the same title that Gen. Lucius Clay and Sidney Weinberg have in Wilson's office. A spokesman for Johnston said Harrison will have the same status in the Economic Stabilization Agency that Clay and Weinberg have in the Office of Defense Mobilization.

"Mr. Johnston has felt all along that labor ought to have this voice in stabilization," the spokesman said. "He feels that a responsible leader of labor is needed in the program."

Harrison is 55 years old, and a native of Morris County, Mo. He lives in Cincinnati where his union has its headquarters. He has been president of the Railway Clerks since 1928 and has served five years as chairman of the Railway Executives Association.

He is a vice-president of the AFL. He has also taken a number of government assignments. He started his rise in the Railway Clerks union in St. Louis where he was employed by the Missouri Pacific.

The Wage Stabilization Board will meet again Tuesday. Whether it can issue a general wage policy by the end of the week is uncertain. The three public members hold the balance of power, but it takes five votes to make a majority.

It is widely believed in labor and management circles that President Truman plans to name W. Willard Wirtz as chairman of the board when Cyrus S. Ching returns to his job as director of the Federal Mediation and Conciliation Service after the overall policy has been issued.

David L. Cole, attorney of Paterson, N. J., is also still being mentioned as a possibility for the chairmanship.

Wiritz now is acting executive director for the board. He is on leave from the law school faculty of Northwestern University. He was chairman of the old Wage Stabilization Board that functioned after the second world war.

Capture Made Of Industrial Suburb And The Kimpo Airfield

By ROBERT EUNSON

TOKYO, Feb. 11—(AP)—Allied artillery set huge fires in Seoul last night and early today in a furious artillery barrage across the Han river while a South Korean patrol felt out Red resistance inside the old Korean capital.

American, Turkish and South Korean troops of the U. S. Third and 25th Division watched the fireworks from the snowy banks of the Han. They awaited orders they expected would send them to attack the city they had abandoned to the Chinese Communists Jan. 4.

In three swift, sure blows Saturday, these weary, dirt-caked veterans of the U. S. Eighth Army had captured Seoul's industrial suburb of Yongdungpo, Kimpo airfield, 15 miles north west of the capital, and Inchon port, 22 miles southwest of Seoul.

A south Korean Republican patrol of the 25th Division entered Seoul itself late Saturday and remained through the night, but the announced allied objective still was not the capture of Seoul or any other point. Instead, it was the slaughter of Chinese and North Korean red troops.

This was being accomplished. The official estimate of Red dead and wounded was above 65,000 from the start of the allied offensive Jan. 25 throught Friday, Feb. 9. Saturday's toll was still to be added.

Unlike the hit-skip killing attacks of the previous 16 days, however, the allies Saturday held all points they had taken, without retiring.

Fired With Artillery

After fleeing hastily and with scarcely a shot before the allied advance Saturday, the Reds inside Seoul Saturday night fired artillery and mortars south across the Han. This touched off the tremendous allied artillery response.

An American intelligence officer said it was believed the Chinese had fled northward, leaving to the North Korean Communists whatever defense they might choose to make of Seoul's ruins.

Associated Press war correspondent William G. Barnard, in Youngdungpo, said 45 rounds of Communist artillery and many mortar shell fell on Third Division positions, after twilight inflicting some casualties.

Allied aircraft quickly swooped over the capital and dropped flares that turned the night into day.

Then American big guns opened up in a "tremendous" barrage. The explosions inside Seoul reverberated and shook the earth, Barnard said.

It was the second time in less than five months that United Nations forces were poised on the threshold of Seoul.

The spectacular one-two-three punch that captured Korea's best west coast port at Inchon, the best airfield at Kimpo and Youngdungpo's industrial center took only eight hours.

Refugees who streamed south five weeks ago were back on the roads again, hopefully plodding northward.

Engineers raced to get Kimpo airfield, once known as the world's busiest airport, back in operation.

Trash And Grass Fires Are Numerous

The fire companies up until 2.15 o'clock Saturday afternoon have answered 110 alarms. The majority of these fires have been caused by burning grass and burning trash.

Saturday morning at 8:30 o'clock the companies were called to 1309 South Prospect avenue because of burning grass. No damage.

At 12:45 o'clock in the afternoon they were called to the residence of V. G. Nichols, 622 East Tenth street, where a shed had caught fire from burning trash. Damage of about $50 resulted.

While at the above fire the companies were called at 12:55 o'clock to 1221 West Third street because of burning trash. No damage.

A shed which caught fire at 1010 East Fourth street, owned by C. W. Robb, caused a run by the companies at 2:14 o'clock in the afternoon. Damage of about $10 resulted.

Graduates in Leaders' Course

FORT LEONARD WOOD, Mo., Feb. 9—Private Clyde E. Curry, son of Mr. and Mrs. Walter Curry, 400 East Fourteenth street, Sedalia, was one of 20 men recently graduated from a Discussion Leaders Course conducted by the famous "Super Sixth" armored division here.

Pvt. Curry is serving as a basic training instructor with Company D, 68th medium tank battalion, 6th armored division. In this capacity he is engaged in training newly inducted men in the art of soldiering.

Curry will use the knowledge gained at the Discussion Leaders' school to perfect methods used in weekly lectures given by him before the men of the organization. As a discussion leader, Curry is responsible for conducting hour-long reviews of the week's news, pointing out its hightlights and significance to the soldier. The lecture periods conducted by him are part of the 6th armored division's program of keeping the men informed of the situations and circumstances which affect each soldier so vitally.

Curry is a 1946 graduate of Smith-Cotton high school, Sedalia, and was recalled to service last October 14th. He has prior service of 13 months during 1946-47.

Clarence A. Moon, Jr., son of Mr. and Mrs. Clarence Moon of Hughesville, who enlisted in the U. S. navy on October 12, 1950. He received his boot training at Great Lakes, Ill., and went from there to Norfolk, Va., where he is attending radar school.

Movies For the Smithton PTA

The Smithton Parent-Teacher Association met in the school gymnasium.

A volley ball game between fathers and sons against mothers and daughters was played. After a fast exciting game the mothers and daughters won by a score of 48 to 30. The lineup for the game was as follows: Fathers and sons, Sheldon Smith, Bob Wagneknecht, John DeWitt, Bill Riley, William Green, Bill Ficken, Henly, Stice, Gary Griffin and Milliard Wagenknecht; mothers and daughters, Phyllis, Momberg, Doilene Oehrke, Katherine McNulty, Lois Hilderbrandt, Jo Ann Ficken, Patty Sue Green, Gertrude Rose Green, Dorothy Lou Smith and Esther Brown.

A short business meeting was presided over by Mrs. Olen Monsees president.

It was voted to help the school to buy a new electric stove for the lunch room, the P. T. A. to pay half on it.

Two motion pictures were shown, "The Navy Recruit," and "Silent Service" by a recriting officer. The last was actual battles between U. S. submarines and the neemy ships during World War II.

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WE WON'T SHINE YOUR FINE GARMENTS!
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LET US BLOCK YOUR HAT!
All Work Guaranteed.
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Missouri Pacific Shop Notes

Monroe Neale, machinist, who has been off duty for the past several months recovering from an operation underwent at the Missouri Pacific hospital in St. Louis, returned to work Monday.

Joe Giles, of the engineering department of the Missouri Pacific, with headquarters in St. Louis, was in Sedalia last week on company business.

L. C. Bryson, assistant superintendent of safety for the Missouri Pacific with headquarters in St. Louis was at the shops Monday and Tuesday on safety business, and left Wednesday for Wichita.

Robert Handley, retired sheet metal worker for the M K & T has returned home after undergoing medical treatment at the Missouri Baptist hospital in St. Louis for an eye ailment.

W. E. Ellison, machinist apprentice, completed his apprenticeship in the machinist shop last week.

W. E. Woolery, laborer in the freight shed, who has been receiving medical attention in the Missouri Pacific hospital in St Louis, has returned home although it will be some time before he is able to return to work.

Mrs. Charles Loucks, wife of laborer and son Charles, Jr., left Tuesday for Kansas City where Charles, Jr., entered the Mercy hospital for treatment for an injured arm.

Mr. and Mrs. Lawrence Cone of Stover, Mo., have returned home after spending a week visiting relatives and friends in Sedalia.

W. I. Smith, night machine shop foreman, has returned to work after being off duty for several days on account of illness. He was relieved by R. R. Bus while off duty.

Central Missouri Equipment Co.
107 W. MAIN
Phone 613

Ernie

J. W. Watts about this problem:

My boy struck a pedestrian with his bicycle, knocking him down, injuring him, and breaking his glasses. The man wants $175 for his injuries and expenses. Is there insurance to protect me from such liability?

Insurance Agency
Phone 861
114 West Third St.

NO EXTRA COST !!!
IF YOU MAIL COUPON BELOW BY MIDNIGHT WEDNESDAY

SPRAYER
FOR MOTH-PROOFING, PAINT SPRAYING, ETC.

REBUILT by ACE EXPERTS with ACE PARTS
ELECTROLUX
The Vacuum Cleaner with 101 Uses

ALL FOR ONLY $13.45
2-YEAR GUARANTEE
GREAT FOR RUGS, FLOORS MATTRESSES UPHOLSTERY, BLANKETS, MOULDINGS, RADIATORS
PRICE INCLUDES ATTACHMENTS
SEND NO MONEY

ACE VACUUM STORES DEPT. C
904 Main St., Kansas City, Mo.
I Would Like a Free Home Demonstration of a Rebuilt Electrolux With 7 Attachments, Plus Sprayer, All For Only $13.45
NAME _____
ADDRESS _____
CITY _____ STATE _____
MY PHONE NUMBER IS: _____

NEW 1951 Chevrolet

AMERICA'S LARGEST AND FINEST LOW-PRICED CAR!

The Smart New Styleline De Luxe 2-Door Sedan

Yes-refreshingly new . . .
WITH FINEST QUALITY ALL THE WAY THROUGH!

—with time-proved POWER Glide AUTOMATIC TRANSMISSION
—proved by more than a billion miles of performance in the hands of hundreds of thousands of owners.
*Combination of Powerglide Automatic Transmission and 105-h.p. engine optional on De Luxe models at extra cost.

Men and women are saying that this big, beautiful Chevrolet stands out as the one car that best combines the new with the proved . . . the refreshingly different with the thoroughly reliable . . . outstanding quality with outstanding economy.

It's America's largest and finest low-priced car; and it's *new* in feature after feature! Yes, wonderfully new, with *finest quality* all through!

For this new Chevrolet is designed to be 100 per cent *dependable* in every feature and function. That's true from its time-proved Powerglide Automatic Transmission* for finest *no-shift* driving and Silent Synchro-Mesh Transmission for finest *standard* driving at lowest cost to its time-proved Valve-in-Head engine performance. So powerful and efficient that Valve-in-Head design is the trend-leader of the industry!

Take one look at the following features—and then visit our showroom and see Chevrolet for 1951 in all its sterling quality—and you'll know it's *America's largest and finest low-priced car*. Better see it—*today!*

NEW! AMERICAN BEAUTY DESIGN
Brilliant new styling . . . featuring entirely new grille, fender moldings and rear-end design . . . imparting that *longer, lower, wider big-car look* which distinguishes Chevrolet products.

NEW! AMERICA-PREFERRED BODIES BY FISHER
With new and even more strikingly beautiful lines, contours and colors . . . with extra sturdy Fisher Unisteel construction . . . Curved Windshield and Panoramic Visibility.

NEW! MODERN-MODE INTERIORS
With upholstery and appointments of outstanding quality, in beautiful two-tone color harmonies . . . and with extra generous seating room for driver and all passengers on big, deep "Five-Foot Seats."

NEW! MORE POWERFUL JUMBO-DRUM BRAKES
(with Dubl-Life rivetless brake linings)
Largest brakes in low-price field . . . with both brake shoes on each wheel self-energizing . . . giving maximum stopping-power with up to 25% less driver effort.

NEW! SAFETY-SIGHT INSTRUMENT PANEL
Safer, more efficient . . . with overhanging upper crown to eliminate reflections in windshield from instrument lights . . . and plain, easy-to-read instruments directly in front of driver.

NEW! IMPROVED CENTER-POINT STEERING
(and Center-Point Design)
Making steering even easier at low speeds and while parking . . . just as Chevrolet's famous Knee-Action Ride is comfortable beyond comparison in its price range.

MORE PEOPLE BUY CHEVROLETS THAN ANY OTHER CAR!

CHEVROLET

E. W. THOMPSON CHEVROLET — BUICK CO.
400 South Osage Sedalia, Missouri Telephone 590

Play For The Hughesville PTA

The Hughesville Parent Teacher association held its January meeting in the school auditorium Wednesday evening, January 24 at 7:30 o'clock. The meeting had been set aside as Dads' night and a committee composed of Alonzo Moon, James Parkhurst, Kenneth Sands, was responsible for the program.

Hughesville one-act play which won first place in P. B. C. A. A. contest in December, "Who Gets the Car Tonight?" by Chris Siegel was presented as opening number of the evening. Characters were: Mr. Jones, Jack McClure; Mrs. Jones, Joyce Wheeler; Paul Jones, Brice Scott; Mary Jones, Dorothy Gray; Jack, Dean Yancey.

The president, Mrs. Edwin Williams, presided over the business meeting. The devotional was given by Mrs. Elmer Rhine. A nominating committee composed of Mrs. Dan Smith, Mrs. Charles Callis and Mrs. Leonard DuBord was appointed. It was voted to contribute ten dollars from the P. T. A. treasury, to the March of Dimes.

Following the business meeting, a group of musicians led by Mr. Sands and composed of Mr. and Mrs. Kenneth Sands, Don Sands, Weddel Olson, Mrs. Sands, fiddler, Bruce Scott acted as announcer of several numbers, presented by the group.

At the close of the meeting, adjournment was made to the cafeteria where refreshments of cookies and coffee were served to an unusually large crowd.

Club Discusses House Plants

The Oak Grove Homemakers club met Tuesday afternoon with Mrs. Elmer Mewes, route three with Mrs. Tom Yeater as assisting hostess. A dessert luncheon was served at 1:30 o'clock to ten members with Mrs. Jack Yeater and daughter as visitors.

The president, Mrs. M. C. Hall, opened the meeting by asking all to repeat the club collect. Roll call wass answered by each telling of a food they had over come a dislike for. The minutes of the last meeting were read and approved. Mrs. E. L. Seivers was selected as dramatic chairman leader. An interesting report was given by the president of the county meeting which she attended. A letter on house plants and their care was read and discussed, also ways and means of improving the club house was discussed.

The next meeting will be held at the club house on March 7.

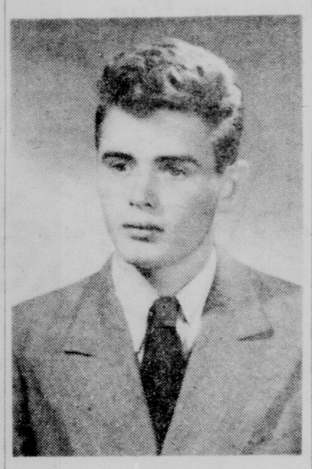
Club Names Committees

The Shackleford Home Economic club held its regular monthly meeting at the home of Mrs. Maude Younger and Mrs. Franklin Younger, with ten members present.

The meeting opened in singing, "Face to Face." The devotional was given by Mrs. Orville Cornine. Roll call was answered by a quotation by Lincoln or Washington. The club appointed committees to buy flowers for the sick and in case of death. Mrs. Orville Cornine read a poem, "Pinch of This." The meeting closed by reading the club collect.

Games were led by Mrs. Maude Younger.

Into The Navy



Jewel Dean Foster, 18, son of Mr. and Mrs. Jewell Foster, 1800 South Park avenue, has enlisted in the United States navy. He left Tuesday for St. Louis, where he took his physical examination and was then sent to Great Lakes, Ill. naval base for his recruit training, after which he will receive his assignments. He enlisted at the local naval recruiting office at the post office building.

Red Cross Corner

Adhering to the universal policy of cooperation which has always been a "must" of the American Red Cross, a number of our volunteers worked at the courthouse last Friday, assisting in the Tuberculosis X-Ray. This mass movement, planned to reduce the great white plague in this country, and to detect the disease in its early stages in order that a complete cure might be available to the victim, has been outstandingly successful all over the United States.

However, to do it well takes a great many trained people, and in the case of Pettis county, the chapter has always produced all the volunteers that might be necessary to insure success. This time, we were represented by the following: Gray Ladies: Mrs. Ed Hoffman, Mrs. Norvel Dirck of LaMonte, Mrs. D. P. Dyer, Mrs. Frank Long, Miss Josephine Chipman, Mrs. A. A. Ferguson, Mrs. Harvey Brimmer, Mrs. J. F. Downs; Nurse Aides: Mrs. Fred Lange, and Mrs. A. A. Studebaker. Staff Aide, Mrs. Sid Condict.

At a recent meeting of the Negro Ministerial Alliance, Ralph Lee, instructor at Hubbard high school, spoke on the Red Cross, stressing the responsibilities of the organization in the Civil Defense program. Mr. Lee emphasized the importance of training in First Aid, Nurse's Aide, and Home Care of the Sick. Mr. Lee is qualified instructor in both First Aid and Water Safety.

Notice to all former volunteers of the Pettis county chapter: We have not had enough registrations. We know that, should an emergency arise, all of you would be more than willing to help, but in order to be prepared fully, we must have everything down in black and white. Our chairmen must have names, addresses, telephone numbers, and availability. Please call the Red Cross office, 618, and register for reactivation. This is important. One of these days, it may be vital.

Democrat class ads get results! Phone 1000.

Miss Jean Stouffer of Kansas City Regional office of Girl Scouting conducted a training meeting at Marshall February 8. The meeting was primarily for board members and chairman of committees. It was planned to explain their duties. An informative film was shown. Those attending from Sedalia were Mrs. Roger Fuller, Mrs. Alander Black, Mrs. J. M. Bailey, Mrs. Cline Cain, Mrs. C. A. Freeberg, Mrs. Mary Houston and Mrs. F. L. Lawrence.

Mrs. Fuller is calling a meeting of the Board of Directors for Tuesday at 2:30 o'clock in the Girl Scout ffice.

Mrs. Kelley Scruton, who has been superintendent of the Girl Scout department at the State Fair for several years, has revised the premium list. Since there have been so few entries in the senior department the senior and intermediate groups have been combined and in that way there will be three awards offered for each entry instead of two. Many of the entries such as photographs, have to be prepared before fair time so Girl Scouts should start working on their entries now.

The Girl Scout office is preparing a copy of the entries and will mail one to each Girl Scout leader next week. Watch for your list and then get to work.

Democrat class ads get results!

Broadway
Presbyterian Church
Broadway and Kentucky Ave.
Worship Service 10:45 a. m.
Sermon Title:
"The Religious Faith of Lincoln"
Rev. D. Warren Neal, Minister.

Near 100 More To ROTC Air Force

COLUMBIA, Mo., Feb. 11—The Air Force ROTC at the University of Missouri has been authorized to enroll 95 additional students in both the Administration and Logistics and the Armament specialities, according to Lt. Col. Oliver K. Halderson, Professor of Air Science and Tactics.

Student selected for enrollment in the advanced courses will be deferred from service under the Selective Service Law so long as they maintain prescribed standards, Col. Halderson said.

He added that the authorization makes it possible to enroll 60 students with a non-science major. While those entering the Armament specialty — in which there are 35 vacancies—must have a major in physical science, students enrolling in the Administration and Logistics specialty may have other than a science major.

Col. Halderson said applications for the advanced courses will be accepted at 212 Crowder Hall, University of Missouri, through February 14.

In addition to increasing the quota, the Air Force has authorized curtailment of portions of the advanced courses so that students who have fewer than four semesters remaining in the university may qualify for a commission.

The ROTC courses would be condensed to equal the length of the students' remaining university program leading to a degree.

To be eligible, a student must have completed the basic course of ROTC, or have served a year with the armed services; have an M average or better in courses completed toward a degree; make a minimum of 110 points on the Army General Classification Test; and meet precribed physical requirements. If he is accepted, he is furnished a new Air Force blue uniform which becomes his property when he is commissioned. He will receive an allowance of approximately $27.50 a month while a student. The goverment also furnishes all books and equipment needed in the course.

Free Delivery
'til 1:30 a.m.
HUGIE'S
Package Liquors
PHONE 735

We Make Your Old
MATTRESS
LIKE NEW AGAIN!
Renovating and Recovering.
We make your old cotton mattresses into those fine innersprings too. We still make the Feather Mattresses out of old Feather Beds. Also Feather Pillows.
We repair and reupholster your chairs and other furniture
PAULUS
AWNING COMPANY
604 So. Ohio Phone 131

Dependable Claim Service
INSURANCE AND BONDS
HIGHLEYMAN-MAGGARD AGENCY, INC.
TELEPHONE 89
415 S. LAMINE
SEDALIA, MO.
Insurance For Every Need!

Report to Club On Meeting

The Walnut Grove Homemakers held its regular meeting at the home of Mrs. G. C. Brunkhorst.

Mrs. Wray Schroeder, president, brought the meeting to order with the group repeating the club collect. Mrs. Howard Paige gave the devotional. Mrs. Schoeder gave a report on the council meeting. The club filled out the year books. Mrs. F. O. Rimel read an article on the New Year, after which the meeting was brought to a close and refreshments were served by the hostess.

Ancient Creed

The Apostles' Creed is not in the Bible. It is an authorized statement of the doctrines of faith in the Christian church. In its present form, it was known in the fourth century.

"Lost" Lakes

Many of Idaho's thousands of lakes still are uncharted and unnamed, some may remain undiscovered as in the Bighorn Crags, and other high ones, as in the Sawtooth range, seldom are seen.

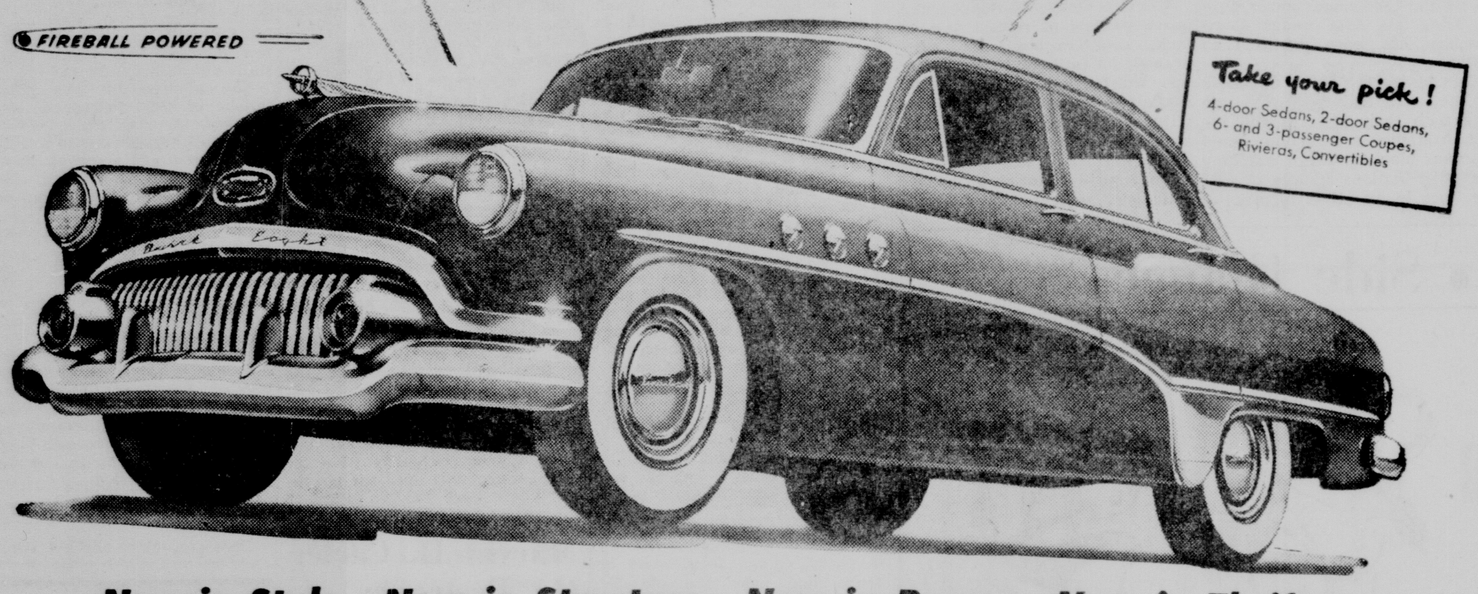
Here's Another Opportunity To
WIN A ZURCHER
GIFT DIAMOND
Enter Contest Now!
For Complete Details turn to our ad on page 5 of this issue.
ZURCHER'S

Good Things To Eat
R
Finest Foods and Meals
We have everything in the food line for the Lenten Season!
Take advantage of our charge and delivery system.
And
Remember to Always Reach for Richelieu!
MIDDLETON—PETERS
Ohio at 7th Phone 127-128

the FINEST in Children's footwear
Buster Brown.
SHOES FOR BOYS AND GIRLS
only at
FLOWER'S
in Sedalia

Valentine's Day
FEB. 14th

Say it with Flowers
THE wise man sends flowers... and knows he has taken the shortest path to HER heart! Let fresh, fragrant blossoms comprise your offering this Valentine's Day.
FOURTH and PARK AVE.
Archias FLORAL CO.
PHONE 4000

YOU'RE LOOKING AT THE Newest Car in the World Today
FIREBALL POWERED

Take your pick!
4-door Sedans, 2-door Sedans, 6- and 3-passenger Coupes, Rivieras, Convertibles
New in Style—New in Structure—New in Power—New in Thrift—
Potent in Price Appeal—It's the 1951 BUICK SPECIAL!
HERE is good news for folks with a shrewd eye for what their dollars will buy.
Here is a tidy traveler that defies the upward trend of costs—proudly wears a 1951 price tag like that which zoomed last year's SPECIAL into popularity so great that it put a crimp in "the low-priced three."
Take our word for it, this is every inch and ounce a Buick—Buick-featured, Buick-designed, Buick-built from the ground up—but literally the newest thing on wheels.
The sturdy and ample body is new. The high-strength frame is new. The power is new to the SPECIAL, which now has the thrifty F-263 engine that first made its name in the SUPER, and here delivers 120 horsepower with standard transmission—128 with Dynaflow Drive.*
It's a Buick with less weight and more power—and that spells a pair of *new thrills for you.* There's a performance thrill such as you've never enjoyed in the SPECIAL—plus a handsome gas-saving into the bargain.
We'll make a prediction now as to what title folks will give it, once they get it out on the road. That title, in three words, will be: "Thriftiest Buick Yet!"
Better hurry around to your Buick dealer's and look this marvel over. We'll give you another prediction—which is:
Once this one's discovered, the demand will be terrific.
No other car provides all this:
Dynaflow Drive • Fireball Power • Torque-Tube Drive • Dual Ventilation • Push-Bar Forefront • Dreamline Styling • White-Glow Instruments • 4-Wheel Coil Springing Body by Fisher
*Standard on ROADMASTER, optional at extra cost on other Series. Standard equipment, accessories and trim illustrated are subject to change without notice.
When better automobiles are built BUICK will build them
YOUR KEY TO GREATER VALUE
"Smart Buy's Buick"
Phone Your BUICK Dealer for a demonstration Right Now!
E. W. THOMPSON CHEVROLET—BUICK CO.
400 South Osage Sedalia, Missouri Telephone 590

OPEN EVERY THURSDAY EVENING 'TIL 9 P.M.
For Sentimental Reasons . . .
Give . . .

MUNSINGWEAR'S
"Bouquet"
—exquisite nylon tricot slip—trimmed with smocked flouncing of frothy nylon net. Easy to wash—quick to dry—needs no ironing.
$8.95
SILK SCARVES
Pure silk scarfs—in wispy sheer weight—beautiful shades to compliment her Spring costume.
$2.00 to $5.00

PHOENIX NYLON HOSE
—High-twist—for dullness and sheer beauty. Proportioned to fit, and to give her the most in sheer beauty and wear.
$1.50 to $1.95
"Homemaker" vs. "Career Woman" Style Show theme Thursday evening. Phone Mrs. Hurlbut, 3200, for reservations.
For Sentimental reason . . . give a heart-shaped box of Mrs. Steven's kitchen-fresh candy, Chocolate assortment that is really "yummy." $1.50 and $2.50
SPECIAL LAMP CLEARANCE
Just in time for Valentine-giving!
A special group of beautiful table lamps with substantial reductions that mean real savings for YOU!
Values from $9.95 to $29.50
20% 25% 33 1-3% off
flowers sedalia

Old Series Established 1868 — New Series Established 1907

THE SEDALIA DEMOCRAT
110 West Fourth Street
Published Evenings (except Saturday and holidays) and Sunday morning

Entered at the office at Sedalia, Mo., as second class matter under the act of Congress of March 3, 1879.

GEORGE H. TRADER President and General Manager
GENEVIEVE S. TRADER Vice President
GEORGE H. SCRUTON Business Manager and Editor.

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• *The Washington Merry-Go-Round*

Sen. Williams Pushes For Resignation of Revenue Collector

By Drew Pearson

(Copyright, 1951, By The Bell Syndicate, Inc.)

WASHINGTON—With the nation facing one of its biggest tax bills in history, it is more important than ever that there be no tax chiselers.

Supporting this idea, Sen. John Williams, Delaware Republican, has now taken up a tax bribery scandal first exposed in this column and has demanded the ouster of James W. Johnson as collector of internal revenue for New York's third district. Located right in the center of Manhattan, this is the wealthiest tax district in the nation.

Williams' blast at Johnson is an outgrowth of bribery and corruption unearthed by this column on Jan. 30, 1950, more than a year ago. Naming names and giving details, this column revealed how five of Johnson's tax collectors had been shaking down business firms and collecting lush bribes. Several months later, the same five collectors were brought to justice and sentenced to jail as follows—William A. Ganey, five years and $14,350; Anthony V. Fiscella, two years, six months and $2,500; John A. Galgano, two years and $2,850; Thomas J. Cannon, 18 months and $2,500; and James A. Bessell, 10 years probation.

J. S. Johnson, the collector in charge of these men, was also cited by the commissioner of internal revnue for his "weak and ineffective" administration. This, however, failed to shame him out of office, and he was then formally asked to resign—as of last November. However, he has not resigned, but is still on the job, trying to weather the storm.

Senator Williams, citing some of these facts, recently told the Senate:

"Early in 1950, supervisors from Washington were sent to (the third district) and they reported that conditions were worse than previous reports indicated. They reported that only one division in the entire office was functioning even in a fairly satisfactory manner. But the collector (Johnson), who is responsible for such an amazing state of affairs, is still in charge of the office.

"How bad do conditions have to get before some action is taken?" demanded the senator from Delaware. "If the government expects the taxpayers to cooperate wholeheartedly in its huge tax problem, it must put its own house in order."

Note 1—One year ago, this column, trying to clean up the New York scandals, telephoned Johnson and tried to obtain his cooperation. Johnson slammed down the telephone.

Note 2—Senator Williams has urged a "complete and constructive investigation by the United States Senate of the whole system by which taxes are collected." He points out this would determine "(1) whether the government is getting paid all it is entitled to be paid, and (2) whether the tax laws are fairly and honestly administered."

Washington Pipeline

Before leaving for the Republicans' one-dollar box supper, Senator Taft took the precaution of slipping into the private Senate dining room and eating a steak dinner . . . Irrepressible Rep. George Bender of Ohio was all over the GOP box-supper arena, whooping it up for his friend Taft and getting in the hair of Gov. Tom Dewey's cheering section . . . Sen. Irving Ives, leader of the Dewey forces, didn't try to conceal his resentment when Bender distributed "Taft for President" newspapers. When Bender and other Ohioans yelled for Bandleader Fred Waring to play "I'm looking over a four leaf clover," the Taft 1948 convention tune, Ives shook his head vigorously. Finally Waring compromised by playing "Way Down On the Ohio," which didn't suit Taftites at all. They would have preferred the official state song, "Beautiful Ohio." . . . House minority Leader Joe Martin, as usual, came through with the speech of the evening.

Chinese-Russian Deal

Word of a new and highly important secret military agreement between Russia and Communist China has just reached Washington. The deal could be a serious one for our future position in Korea.

According to the best intelligence information, the agreement was signed in Moscow at about the time the United Nations' cease-fire order was under discussion. The deal was probably put across in order to bolster the Chinese and prevent them from yielding to the cease-fire proposals. In brief, here is what Russia gives to China under the new military pact:

1. The Kremlin will help train and equip ten new divisions for the Chinese peoples' republic. These divisions are to be composed of foreign troops, one-half Jap prisoners of war, plus an unspecified number of inner Mongolians.
2. The Kremlin to provide the Chinese peoples' republic with 100 jet planes.
3. Train 1,000 Chinese pilots.
4. Train 2,000 Chinese paratroopers.
5. Station 300,000 Russian troops in Manchuria.
6. Provide the Chinese army with heavy equipment including tanks and artillery—exact number not determined.
7. Russia will return to China 47 of the industrial plants it removed from Manchuria in 1945-46.

At present the U. S. military situation in Korea is better than ever, with Communist forces suffering terrible casualties. However, this new military deal between Moscow and the Chinese has aroused considerable U. S. worry regarding the future.

High-Pressure Salesman

Elliott Roosevelt, when inviting guests to participate in his mother's radio program, won't take no for an answer.

Recently, he called the British U. N. delegation and asked Sir Gladwyn Jebb to appear, saying he had some other big names scheduled of the same program.

Jebb, through his secretary, tried to stall. But Elliott phoned repeatedly. Jebb, meantime, found that the other "big names" had not accepted, and, being busy, told his secretary he couldn't do it.

When Elliott pressed for a final answer, and the secretary gave a final no, Elliott countered: "I'm going to report Sir Gladwyn to the state department."

Plevin Visit Promises A Heartening Sense of Realism

By Bruce Biossat

French Prime Minister Pleven's visit to Washington signifies a heartening new sense of realism in French policy. It seems to suggest France has a keener awareness than Britain of the need for a firm stand against Red aggression everywhere.

Even before Plevin came, France had declared its intent to back the United States in the United Nations on the issue of branding Red China an aggressor.

Reports of the Plevin talks with President Truman add substance to this intent. France is understood to be willing to support economic sanctions against China if they're urged by us.

It has often in recent weeks given fresh assurance of its determination to keep its 150,000 troops in Indo-China until the rebel Viet Minh forces are defeated. But some advices say the French would pull out if we thought it the best course.

In return for these assurances, the French naturally want more economic and military aid from us in Indo-China, though they don't want our manpower. And if Red China should start actively helping the rebels in Viet Nam, the French want us to back them in seeking UN condemnation of the Chinese for their aggression.

It is no sudden burst of moral fervor that induces the French to show this stiffer attitude. Diplomacy is the art of give-and-take. They appreciate that if they want something from us, they have to give something, too.

Indications are that the French are actually prepared to put up a sterner front in Europe as well. It has become the fashion lately to discount completely the value of the French soldier in any European showdown with Russia. But Plevin is said to have assured Mr. Truman the French will rearm at a satisfactory pace and will fight. They are even ready, so the reports go, to accept real West German rearmament.

What Pleven told the President on these points may not be evident in the French prime minister's public utterances at home in the months ahead. For this is election year in France, and politicians there are no doubt much like our own. They can't often say what they really believe.

For campaign purposes, French leaders will have to exhibit eagerness for new talks with Russia, even though they know little might thus be achieved. They'll have to accept German rearmament slowly and grudgingly.

Right now French Communists hold 30 per cent of the seats in France's National Assembly, making them the country's biggest party. Pleven and other moderates want to reduce their numbers substantially at the polls this fall. It's a delicate job to win millions of new votes among the war-wear French and still pursue a sound, courageous policy in the world stuggle against Russia.

But it is encouraging that responsible Frenchmen are making the effort. One prime evidence of the different attitude of France and Britain: When Prime Minister Attlee visited Mr. Truman, he sought assurances we wouldn't drop the A-bomb without consulting Britain. When Pleven came, he asked for guarantees that we WOULD use it promptly if Russia attacked in Western Europe.

If this positive spirit can be developed everywhere among free nations, we won't have to fear for our security and our liberty.

To Have a Bang-Up Time

In certain parts of the tropics, it rains every day. So regular is the downpour that people commonly say: "I'll meet you after the shower."

If this frenzied A-bomb experimenting out in Nevada hadn't let up when it did, people might have fallen into a similar groove with such stuff as: "Let's get together after the blast."

Looking Backward

• Forty Years Ago

The Rev. W. S. Trader was announced to preach at the East Broadway Christian church.

* * * *

John A. Logan, formerly in charge of the grocery department at the Messerly store, is now located at Nolan, N. M.

* * * *

R. H. Oglesby, a railroad and warehouse commissioner, was here from Warrensburg on official business.

* * * *

Henry Blatterman purchased the interest of the late Thomas R. Rowe in a restaurant business on West Main street. They had been business partners.

* * * *

Melvin H. Morris sold his home at 210 West Broadway to L. L. Ilgenritz. The dwelling contained twelve rooms and was strictly modern.

• So They Say

The ECA could well be called a self-defense program—Sen. Hubert Humphrey, D., Minnesota.

• Just Town Talk

A YOUNG Sedalia
BUSINESS WOMAN
CONTRACTED FOR A Coat
RECENTLY.
SHE MADE A
DOWN PAYMENT
AND WAS To Pay
THE ADDITIONAL
BY THE Month
AND TAKE The
COAT WHEN All
PAYMENTS
WERE MADE
"WHAT COLOR Is
THAT COAT?"
SHE ASKED Later Of
FRIEND WHO Had
BEEN WITH Her
WHEN SHE Made
HER SELECTION
"BROWN"
SAID THE Friend
"OH NO" Said
ANOTHER GIRL Who
HAD SEEN
THE COAT
AND SHE NAMED
SOME OTHER Color
"I DON'T Think
IT IS Either Color"
SAID THE
PROSPECTIVE OWNER
BUT SHE Wasn't
TOO SURE
AND SHE Wanted
TO BUY Accessories
IT DEVELOPED
THEY WERE
ALL WRONG
IT IS Gray
A COLOR None
OF THEM
REMEMBERED.
I THANK You.

North Korea Lost Most Of It's Army

By Hal Boyle

NEW YORK,—(AP)—"How will we know when we have won a victory in Korea?

That question was put to me recently by a housewife whose two young sons were sailing for service in the Far East.

Her query looks naive on the surface. But it is one that has the diplomats and professional soldiers scratching their heads.

For there is no easy answer to it: There may never be a clearcut military victory for either side. The Korean campaign has been a pig in the poke, in some ways, for everybody concerned.

All the nations involved in it have taken turns at the great Oriental game of losing face—and everywhere you look you see a black eye in a mask of dignity.

The North Korean government lost face by failing to win the war it started last June 25th. It also lost most of its army.

The South Korean government lost face several times by the unimpressive showing of its troops against the enemy.

The United Nations—including the United States—lost face because it has been unable to carry out its program of creating a free, independent and United Korea.

China has lost face because so far it has failed to carry out its pledge to throw the allies off the Korean peninsula.

Even Soviet Russia, which stayed out of the formal phases of the conflict, has lost some face. Its behind-the-scenes power grab to bring all Asia under Communism has been rebuffed in battle.

This leaves the polite Japanese as the only major race in the area with their features still intact. And they are deriving some innocent pleasure out of watching the other nations fumble around the floor in an effort to pick up their fallen faces and put them back on straight.

But it's hard to see how any nation can now emerge wearing the same unscarred expression.

Over Million Casualties

The campaign is now, after eight bitter months, about back where it was a few days after it started. There have been well over a million casualties, and the forces in the field are getting larger rather than smaller.

The North Korean Reds began the war with 200,000 troops. The South Koreans tried to stop them with 100,000 troops. Today there are roughly about 500,000 Chinese and North Korean Reds in the combat zone, and an estimated 1,000,000 other Chinese soldiers are believed grouped along the Manchurian border. The United Nations forces in Korea now number about 400,000.

The North Koreans originally wanted to take all their country. The United Nations defeated them decisively. But the entrance of the Chinese compelled the allies to abandon their own attempt to unify Korea.

Gaining back lost territory is now a subsidiary goal of the allied army. Its chief aim is to kill as many enemy Reds as it can while preserving itself from any mass counter offensive that might destroy it.

In a surprisingly successful "limited offensive" it has driven back to the gateways of Seoul in sixteen days and inflicted 61,000 casualties.

Suppose it keeps up its success and drives the shattered Reds back to the Yalu river? Would the Chinese then launch a fresh army of 1,00,000 men across that frontier? That would almost certainly compel another allied pullback down the same roads they have come up twice before.

Where is victory in this checkerboard pattern of retreat and attack, counterattack and withdrawal? Who knows when who has won? The soldiers on the battleline—as well as the housewife who is sending her two young sons over there—would like an answer.

That answer may be a tacit stalemate, with the two armies permanently probing at each other in patrol forays from some defense line near the old 38th parallel. Or the diplomates may come up with a compromise to save faces all around—so far as that can be done.

But short of the launching of an all out third World War, there seems little likelihood of a decisive military victory for any of the forces now fighting amid Korea's barren snowy hills.

• Side Glances

"Why, bowling keeps me in perfect shape—this backache must be from cleaning wallpaper!"

Hanging a New Label on Him

Crimson Holiday

By Jane Holsinger

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THE STORY: Uncompromising, hateful Lavinia Grenable was murdered, possibly by one of her own family, when the brake on her wheel chair was sawed, causing Lavinia to plunge into a ravine. Lisa Farwell, fiancee of Court Grenable, son of the murdered woman, was a witness to the tragedy. When questioned the next day by Sheriff Lane, Lisa denied seeing anyone on the ridge nearby prior to the tragedy. Actually Lisa had seen her father there and her father, Henry Farwell, had opposed Lisa's engagement. At this point in the questioning Andrew Grenable, the second son of the murdered woman, appears and interrupts. Sheriff Lane turns on him and begins to question him. Andrew says: "If you're asking me for an alibi, go chase yourself."

* * *

XIII

ANDREW GRENABLE seemed to be defying Sheriff Lane to accuse him of having anything to do with Lavinia Grenable's death. Still looking the sheriff straight in the eye, he went on:

"I don't have any alibi, sheriff. I was in some taverns in Hilton. I don't even remember which ones—they're all the same anyhow." He leaned back in his chair.

"Am I to understand that you've been to taverns most of the time since you came here?" the sheriff inquired, diplomatically.

"Sure," replied Andrew. "Ever since I came. I'd been out to New York to visit Marion—my sister, Mrs. Carson — and we all came back home together for the—" Andrew waved his hand vaguely, "—holiday. That's what mother always called these beastly gatherings. Once a year she blew her horn and all the sheep came running—black and white sheep alike. I'm the black one, you know."

There was a pause, and silence broken only by the sound of Geri Palmer's pencil as she took notes on the questioning.

"I used to be white, too, until she killed Ellen," Andrew went on, leaning forward again to peer at the sheriff. "She don't have much of a tune to play for me any more. I just come back each year out of curiosity—to see whose turn it is to be disowned."

Andrew grinned with considerable malice as he turned his head to look at his brother Court. "She didn't have time to disown anybody this year, did she?"

"Andy!" Lisa Farwell was startled to hear his name coming from her lips, but she couldn't stand any more of this kind of talk.

First, Andrew had laid himself open to suspicion of murdering his own mother, and now he was drawing his brother Court into his black web. Lisa wanted to stop Andrew before her father and Elizabeth Stratton's turns came. "Andy, please!"

"Little Lisa," he said, almost fondly. "See what happens when you get mixed up with a Grenable?" He shook his dark, shaggy head almost reproachfully. "We're a bad lot, Lisa. Stay clear away from us. All of us."

* * *

HE looked first at his brother Court and then stared at Lisa so long that she became uncomfortable. Seeing her discomfort, Andrew laughed shortly and turned back to Sheriff Lane.

"Want to know why I was disowned?" he asked gruffly. He glanced again at Geri's moving pencil. "That happened three years ago, Sheriff. Nice story. About a sweet old lady who killed my girl. . . ."

Sheriff Lane interrupted hastily: "Andrew, tell me this. Did you quarrel with your mother the morning of her death?"

"Sure," he nodded affably. "Court and I had one whoppin' big row with her. She had a fight going on with everybody from the night we arrived until she got it."

"Where were you the afternoon of her death?" Lane continued patiently.

"Upstairs, sleeping off the bottled dreams of Hilton's bowery."

"What was your quarrel with your mother?"

"Purely personal," Andrew Grenable said flatly. He closed his eyes and refused to say any more.

* * *

GERI PALMER put aside her pencil and looked up at Sheriff Lane. She looked very tired, but she attempted to smile a little.

"I think I can back up Andy on that statement,' she offered. "I heard it, and he may not remember all of it."

"Go on," said the sheriff.

"Andy arrived late Thursday evening with Mr. and Mrs. Carson. He went out again for a few drinks," she conceded wryly. "The next morning his mother lectured him about his drinking and they did have a quarrel, but there was nothing unusual about it. Afterwards Andy left the house again and didn't return until around 11 o'clock in the morning. He went directly to his room without any lunch and about 4 o'clock in the afternoon I took up a tray to him—Lucy, the day housekeeper, fixed the tray. He drank the coffee, and ate a sandwich and said he felt much better. I went back to the kitchen with the tray and in a few minutes Andy came downstairs and went outdoors."

The calmness that was characteristic of Geri Palmer deserted her now.

"Mrs. Grenable rang to ask that Andy and Court come up to her den immediately. I . . ." Geri stopped suddenly, whitening, and she lowered her eyes.

"Tell the rest of it," the sheriff ordered.

Geri looked at Elizabeth Stratton with stricken eyes. "I told Mrs. Grenable that Andrew was out on the terrace with his aunt, Miss Stratton. And that Court's car had just entered the drive. She—she saw Miss Stratton coming up the lower terrace and wheeled herself out of the room, and I went back to the kitchen to finish my cup of coffee with Lucy."

"That takes us up to the murder," the sheriff said.

(To Be Continued)

Marvin D. Carter On Destroyer

Marvin Donald Carter, seaman apprentice, USN, son of Mr. and Mrs. Eugene Carter of 502 West Johnson, Sedalia, is serving aboard the USS Charles S. Sperry in Korean waters.

The high speed destroyer is engaged in escorting troop transports, supply ships and warships to the Koeran theater, making strikes on enemy shore installations and patrolling the waters adjoining Korea to prevent North Korean Communists from reinforcing and supplying their ground troops from the sea.

The Sperry operates with United Nations ships from Great Britain, Canada, Australia, New Zealand, France, the Netherlands and the Republic of Korea.

Nearly 90 per cent of all farm products now go to initial markets in motor vehicles.

Training At Great Lakes

William C. Aven, seaman recruit, USN, son of Mr. and Mrs. Chesley N. Aven of 511 West Fifth street, Sedalia, is undergoing recruit training at the world's largest naval training center, Great Lakes, Ill.

Light trucks are the "work horses" on modern American farms, 82 per cent of all farm trucks being classified as light vehicles of one and one-half tons o rless.

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Spring Bulbs Discussed At Garden Clubs Friday

Sedalia Garden Club No. 2 met on Friday afternoon with Mrs. James Norlin, 1504 South Moniteau, with Mrs. Dimmitt Hoffman, Mrs. H. A. Hite and Mrs. Ray Lippard as assisting hostesses. A dessert luncheon was served. Mrs. Ray Lippard had as her guest, Mrs. Ralph Baird of Joplin.

Mrs. C. H. Joy won first with an exhibit of forced spirea and pussy willows in a pottery porringer, and Mrs. Ernest Thompson won second with an exhibit of forced spirea.

By vote of the members, the name of Mrs. Neal Reyburn was added to the roll call as a new member.

Following the short business meeting the program was turned over to Mrs. H. C. Feuers, who announced that color films would be shown by means of the new projector recently purchased by the Past Presidents club. Mrs. Gilbert Jones and Mrs. Tom Yount had charge of the showing, and two very interesting film subjects were shown, with accompanying sound.

Mrs. A. B. Potts, president, who presided at the meeting announced that a change had been made in the meeting place for the March 9th meeting, which will be held at the home of Mrs. William Ward, 710 W. 5th street.

Garden Club No. 4, met at the home of Mrs. Roy Strain, 1427 South Carr avenue, with Mrs. R. R. Ramlow and Mrs. Leland Coontz assisting hostesses.

A dessert luncheon was served to 22 members, and five guests, Mrs. Fred Milburn, Mrs. Harold Tomlin, Mrs. Henry Niemann, Miss Margaret Edwards and Mrs. R. R. Highleyman.

The meeting was called to order by Mrs. R. L. Weinrich, president.

Mrs. Fred Kueck, program chairman, announced the topic of "Getting the Most of Our Trees, Shrubs and Fruits."

Mrs. Kueck then introduced Mrs. D. H. Heckart, who opened the program with a poem, "Who Makes A Garden". She gave an informative talk on the topic, stressing arrangement, soil, cultivation and sharing our fruits and flowers and closed with another poem, "Sharing."

Mrs. Highleyman told interesting facts about flowers of Florida where she has been residing. Mrs. Highleyman said she considered the gloriosa lily the most beautiful of the flowers of that state, and mentioned the coloring and type of soil, but, she added, there is no soil like Missouri soil and no people like Missouri people.

Mrs. Kueck gave the hint of the month, sow grass seed now and plant your sweetpeas.

The exhibit of forced shrubs were by Mrs. W. J. Brill with a specimen of Japanese quince and one of lilacs.

The next meeting will be at the home of Mrs. Roy Kirchhofer, 915 South Vermont avenue.

Garden Club No. 5, met with Mrs. Wesley Murphy, 909 South Ohio avenue, Friday afternoon with Mrs. W. J. Frost and Mrs. Norton Heffernan assisting hostesses.

A 1:00 o'clock dessert luncheon carrying out the Valentine motif was served to 29 members.

Roll call was answered with the name of a spring bulb.

Mrs. L. H. Haggard gave a talk on the Red Cedar and Mrs. S. O. Brill gave some instructive points on planting hyacinth bulbs.

The exhibit committee gave the following awards: Forced bulbs, first, Mrs. S. O. Brill; second and third, Mrs. P. L. Strole. Forced shrubs, Mrs. F. I. Lawrence, first, and Mrs. W. J. Murphy, first.

Mrs. Roy Bowers concluded the meeting with an impressive talk on getting the most from your flowers and shrubs.

Sedalia Garden Club No. 6, met at the home of Mrs. E. A. Edwards, 821 West Tenth street, Friday afternoon with Mrs. O. J. Smith assisting hostess.

A 1:00 o'clock luncheon was served to 19 members.

A short business meeting was presided over by Mrs. B. E. Heacock, president.

An announcement of the flower show to be held in St. Louis the week of March 15. A luncheon, to which all Garden Club members are invited, will be held in the Tower at the Arena.

The topic of the day was bulbs and the hyacinth was discussed by Mrs. Paul Berthouex.

Mrs. W. C. Bessmer talked on "Getting the Most From Your Flowers, Trees and Shrubs."

An open discussion on preparation of soil was led by Mrs. W. W. Hocker.

Garden Club No. 7, met Friday with Mrs. Sam James, 1414 South Vermont avenue with Mrs. W. C. Gillespie and Mrs. T. A. Maxwell as assisting hostesses.

A 1:00 o'clock dessert luncheon was served.

In the absence of Mrs. Paul Read, president, who is on a trip to Florida, Mrs. James presided.

Mrs. Linden Jones gave an informative talk on home gardening and Landscaping.

The next meeting will be at the home of Mrs. Parke Green.

Garden Club No. 8, met at the home of Mrs. Curtis Howard, 623 East Sixteenth street, Friday afternoon.

A 1:00 o'clock luncheon in keeping with the Valentine theme was served to 14 members.

Following the business meeting Mrs. Al Schreniner introduced Mrs. W. L. Fuqua, who talked on "Preparation of Soil" and Mrs. John Loague talked on "Getting the most from flowers, trees and shrubs."

Mrs. Schreiner talked on the bulb of the month, the hyacinth.

Two games were played after which the guest speaker, Mrs. Oscar DeWolf, was presented.

Two guests were present, Mrs. J. W. Gerdts and Mrs. DeWolf.

The next meeting will be at the home of Mrs. W. L. Fuqua, 415 West Seventh street.

Garden Club No. 9, met Friday at the home of Mrs. K. L. Holdren, 500 South Quincy avenue, with Mrs. Chester Eding and Mrs. W. P. Staley, Jr., asistant hostesses.

A dessert course was served to 21 members and two guests, Mrs. J. Briggs Rice and Mrs. R. L. Freeman.

Mrs. John Lamy, vice-president, presided over the business meeting in the absence of Mrs. Nathan Jones.

Mrs. Virgil Herrick gave an interesting article on "The Preparation of the Soil."

The next meeting will be at the home of Mrs. Pierre Lamy.

Stephen College Alumnae Met

The Sedalia Stephens college alumnae club met at the home of Mrs. Glen White, 1404 West Fifth street, Wednesday night, February 7.

A short business meeting was presided over by Mrs. C. E. Van Horn, the president, which was followed by a social evening with one table of bridge and two of canasta.

Awards went to Mrs. C. E. Thompson in bridge and Miss Margaret Ferguson for canasta.

Refreshments were served at the dining table which was laid with a beautiful cut work cloth. Decorations carried out the Valentine motif, the centerpiece being red carnations with white tapers on either side.

Mrs. White was assisted in serving by her mother, Mrs. E. C. Thompson, a visitor.

Eleven members were present: Mrs. J. B. Kyd, Miss Margaret Ferguson, Miss Marion Keens, Challis Johnson, Mrs. George Routzong, Mrs. George W. Chambers, Mrs. Sid Condict, Mrs. Ruth Riley, Mrs. C E. Van Horn, Mrs. Glen White, Mrs. Oscar H. DeWolf.

The March meeting will be with Miss Marion Keens.

Party Given For Birthday

Thursday afternoon Mrs. J. R. Ramey, 1709 South Prospect avenue, was hostess to friends with a handkerchief shower honoring Mrs. J. F. Kirkhart, who was celebrating her birthday anniversary. She was urged to come to the home to what she thought was a business errand only to find a group of friends to greet her with "Happy Birthday" and a handkerchief shower.

During the afternoon the women organized a get-together club, which will be known as the H. and F. club. The birth date will be the deciding factor as elegibility to become a member. The meeting date will be every Tuesday afternoon.

The afternoon was spent in conversation and playing games. Refreshments of angel food cake, ice cream with fresh strawberries, whip cream and coffee were served by the hostess.

Leads In Play

Mrs. Frank F. Evans

Marvin L. Crutcher, Jr.

Two leading roles of "Dirty Work at the Crossroads" will be played by Mrs. Frank F. Evans, (left) as Lucy Lovelace, and Marvin L. Crutcher, Jr, (right) as Adam Oakhart. The three-act melodrama will be presented February 20-21 at Smith-Cotton auditorium by the Sedalia Community Playhouse, as the third in its season of plays.

Mrs. Evans, whose dramatic experience includes work in pageants and operettas in her native Pittsburgh, has also appeared frequently in vocal solos, sextettes and choruses at the Helen G. Steele Music Club, of which she is a member. This is her first major role with the Playhouse.

Mr. Crutcher, who is a new member of the dramatic club, graduated from Smith-Cotton high school and obtained his degree in veterinary medicine at Texas A. & M., Bryan, Tex. Since returning from three years in the armed services, he has been practicing as a veterinarian in Sedalia.

Rehearsals for the old-fashioned melodrama, which utilizes some vocal numbers to help unravel the typically complicated melodrama plot, have been under way for some time under the direction of Lawrence M. Riley, director, and Mrs. W. L. Monegan, musical director.

Elks Club Dance

The dance held at the Elks Club Saturday night was well attended by members of the B. P. O. E. and their out of town guests.

Music was furnished by Lee Brandt's orchestra.

John Craig was in charge of arrangements.

Church News

The Adult Bible class of the Open Bible church met at the home of Mrs. Charles Ellis, 1605 South Vermont avenue, Thursday night for the regular monthly meeting. There were 16 present.

The meeting was opened with a prayer. The 13th Chapter of Corinthians was read and explained A Bible quiz was held.

After the meeting a social hour was enjoyed and the hostess served refreshments.

The time of the next meeting will be announced later.

The ancient capital of Siam, Ayuthia, has been hidden in the jungle for four centuries.

The 48 stars on the flag of the United States represents the states collectively, not individually.

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The Board of Directors of Investors Stock Fund has declared a quarterly dividend of twenty cents per share payable on February 21, 1951, to shareholders on record as of January 31, 1951.
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Lee W. Deason
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3. Just write your answer, (a penny postal card will do) address and mail it to Zurcher's Jewelers, 3rd and Ohio streets, Sedalia, Mo. Those answering correctly can win a beautiful CUT DIAMOND! Do not phone or bring your answers to our store. Only the mailed entries will be judged. You will be advised by mail if your entry is a winning one.

4. All winners must have their Free Diamond mounted (small setting charge) either in a piece of their own jewelry or you may choose a beautiful new mounting from our large selection. We will have a specially priced selection for your choice during this event.

5. If you do not want the free diamond you will have the alternate choice of a credit check for the full value of the diamond you have won, which can be applied against any other diamond purchase.

6. You can only win once. Your diamond or credit check will not be transferrable. If you do not win this time, there will be more "Name-The-Tunes" upon which you may win. Watch for them — WIN YOUR FREE DIAMOND!
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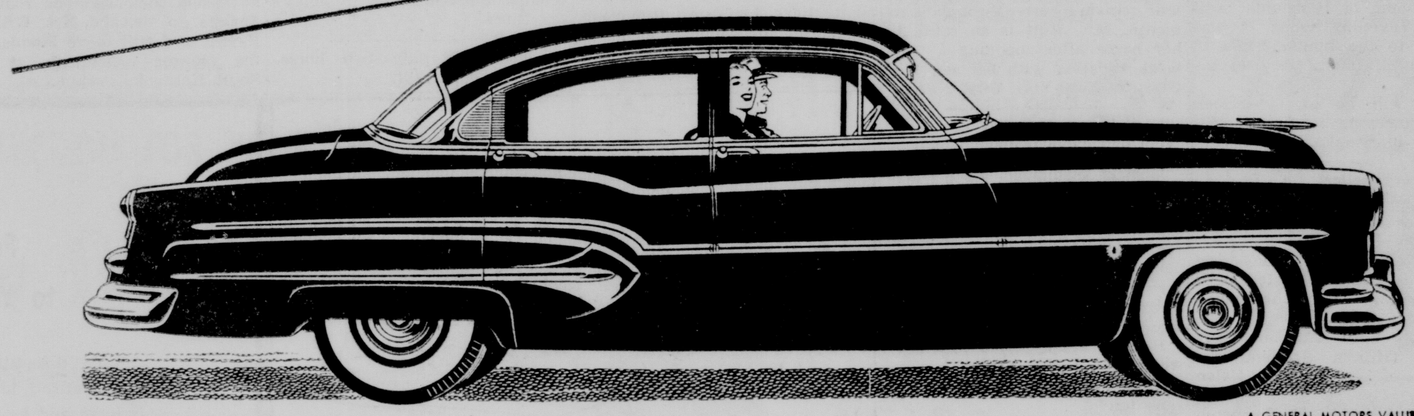

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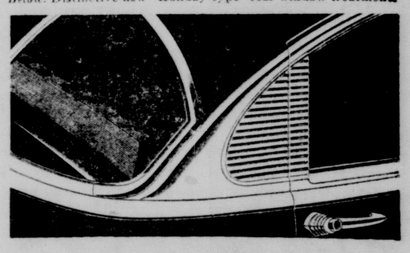

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OBITUARIES

William L. Bratton

William L. Bratton, 76 years old, died at the Bothwel hospital at 11:45 o'clock Saturday morning. He had been in failing health for the last three years and had been critically ill since last Sunday wnen he was taken to the hospital.

Mr. Bratton was born in Pettis county, August 29, 1874, the son of the late John and Rebecca Kabler Bratton. He has lived all of his life in Pettis county, engaging in farming in the Newland community until his retirement. He has lived in Sedalia for the past twelve years.

He was married August 29, 1899 to Miss Minnie J. Scott. Five children were born to this union all of whom survive.

Mr. Bratton was preceded in death by one sister.

He is survived by his wife, Mrs. Minnie Bratton; three daughters, Mrs. John S. Harvey, 520 East Walnut street Mrs. Beulah Harvey, route 3, Sedalia, Mrs. John Gray, Houstonia; two sons, Elmer Bratton, 412 East Boonville, Claude Bratton, Houstonia; four sisters, Mrs. Ida Mock, St. Louis, Mo., Mrs. Alice Wilson, Cleveland, Ohio, Mrs. Dora Whitfield, Dresden, Mrs. Sadie Beshears, Springfield, Mo.

Thirteen grandchildren and four great grandchildren also survive.

Funeral services will be held at the Ewing funeral home at 2:00 o'clock Tuesday afternoon.

Rev. Walter P. Arnold, pastor of the East Sedalia Baptist church will officiate.

Interment will be in the Crown Hill cemetery.

The body is at the Ewing funeral home.

Miss Josephine Lee Butts

Miss Josephine Lee Butts, aged 61 years, died at 4:30 o'clock Saturday afternoon at Houstonia after a long illness.

Miss Butts was the daughter of the late John A., and Mary C. Glass Butts and was born on April 22, 1889 and lived her entire life in Pettis county the last thirty years of which was spent at Houstonia. There she made her home with Mrs. Wallace Smiley.

Surviving her are one brother and a sister, John A. Butts, of Houstonia, and Mrs. Clay Killian, of Sweet Springs. A niece, Mrs. Anna May Hadden, of Birmingham, Ala., and a nephew, John Butts, of Lee's Summit also survive her.

The body was taken to the Westbrook funeral home at Houstonia to await completion of funeral arrangements.

C. E. Cawley

Mr. C. E. Cawley, 81 years old died at the home of his daughter, Mrs. Wilbern L. Hayes, five miles east of Houstonia, at 5:00 p. m. February 9, following a long illness.

Mr. Cawley was born near Rochelle, Ill., Nov. 4, 1869, the son of Mr. and Mrs. Edward Cawley. He joined the church when a small boy and was educated at Rochelle and attended college in Chicago. He taught school in Illinois until 1901, when he moved to Missouri. There he also taught school and farmed until 1908. He later moved to Sedalia and resided there until 1923. He then moved to his farm near Houstonia which has been his residence until his death.

He was married to Nellie Van Veen in 1899, who proceeded him in death, in February 1920 as have five children.

Surviving are one daughter, Zoritta Hayes, of Houstonia and two sons, Elmer James of Boonville, Mo., and William H. of Rochelle, Ill., ten grandchildren and two great grandchildren.

Funeral services will be conducted by the Rev. Luther Robb, Sunday, Feb 11, 2:30 p. m. at Range Line Presbyterian church.

Pallbearers will be grandsons: Elmer Cawley Jr., Don Heafley, Irvin Robb, Wilbern Hayes, Jr., Dorsey Alpers, and Albert James.

The bory was at Westbrook funeral home at Houstonia until Saturday evening when it was returned to the family home to remain until funeral services today.

Burial will be at 11 o'clock Monday morning in Crown Hill cemetery in Sedalia.

Mrs. Agnes Deller

Mrs. Agnes Deller, 89, died in her home in Kansas City early Friday morning.

Mrs. Deller was a long-term resident of Knob Nobster until four years ago when she moved to Kansas City.

She was born Christmas day 1861 in Tiffikin, Scotland the daughter of James and Helen Ramage.

She is survived by her husband, Henry Dellers; four sons, John of Hartshorn, Okla.; Elven of Topeka, Kas.; Arthur Olin of Yates Center, Kas.; and Henry Deller, Jr., of the home. Also surviving is a daughter, Mrs Minnie Donnohue of Lowry City, Mo.

Mrs. Dellar was a member of the Reformed Church of the Latter Day Saints in Knob Noster.

Funeral services will be held Sunday afternoon at two at the Knob Noster Latter Day church. Music will be furnished by the church choir under the direction of Mrs. O'Dell Rose.

The service will be conducted by Elders John Nutt and R. E. Burgess.

Burial will be in the Knob Noster cemetery.

The body is at the Saults-Baker funeral home in Knob Noster.

Thomas M. Hadley

Thomas M. Hadley of Clarksburg, died Wednesday at a nursing home in St. James, Mo. He had been there about one year. He was born in Cooper county July 8, 1872. His wife, Mary Redding Hadley, preceded him in death in 1939.

He is survived by one brother, Hal Hadley, of north of Clarksburg.

Funeral services will be held at the Richard's funeral home in Tipton at 1:30 o'clock this afternoon. The Rev. Ivan Dameron of Clarksburg will officiate.

Pallbearers will be, Floyd, Kelley and Raymond York, Eugene, Jack and Harvey Sullens.

Burial will be in the Pisgah cemetery north of Tipton.

Joseph Finley Latimer

Joseph Finley Latimer, 91, died at his home in Centerview at 11:00 o'clock February 3

Mr. Latimer, who spent most of his life in Johnson county, was born January 25, 1860 in Indianola, Ia. He had been a member of the Presbyterian church since early life. On November 9, 1884 he was married to Mary Belle Scott who preceded him in death on January 2, 1932.

Surviving are four daughters, Mrs. Gertie Conrad, Mrs. Cora Hedges, Mrs. Happy Watt, Mrs. Beulah Morton, two sons, Bert of near Warrensburg and Ray, of Los Angeles, Calif. All of the children were present at the time of his death except one son, Ray. Also surviving are a sister, Mrs. Anna Derby Goodland, Kas., 18 grandchildren, 27 great-grandchildren and three great great grandchildren.

Funeral services were held at 2:00 o'clock Monday afternoon at the Sweeney-Phillips chapel in Warrensburg. The Rev. J. E. Simpson officiated and music was by J. C. Shephard.

Pallbearers were grandsons, Wayne Morton, Melvin Morton, Dean Morton, Donnie Morton, Edgar Conard, Glenn Conard, Ewing Hedges and David Bergman.

Burial was in the Centerview cemetery.

Personals

Mr. and Mrs. Norman White of Kansas City are guests in the home of Mr. and Mrs. Robert Johnson, 623 West Seventh street for several days.

Mrs. J. W. Reid, 410 Dal Whi Mo Court and Miss Janet Quinn, 917½ West Third street, are spending the week-end in St. Louis.

Mr. and Mrs. Harry McNamara, of Kansas City, are spending the week-end with Mr. McNamara's mother, Mrs. Isabel McNamara, 824 West Sixth street.

Mrs. G. W. McKelvey, 905 West Fifth street, will have as her guests this week her son and his wife, Mr. and Mrs. Stansel DeFoe and daughter, of Hannibal and Mrs. DeFoe's mother, Mrs. J. K. Baird, of Wellington.

Mr. and Mrs. Lyman C. Keuper, 1806 Broadway, and Mr. and Mrs. Jack Hawkins, 1620 West Broadway returned Wednesday after spending several days in St. Petersburg, Fla., and St. Augustine, Fla., and other places of interest along the East Coast.

Alfred E. Richey, Washington, D. C., visited last week-end with his mother, Mrs. Grace Richey, 410 East Seventh street. Mr. Richey is an accountant for the government and was making a business trip to St. Paul, Minn., and St. Louis. Mr. Richey will go to Tokyo, Japan, in June.

Mrs. Frank Butt of Albuquerque, N. Mex., the former Miss Gertrude Maltby, of Sedalia, who is the house guest of Mrs. Joe Waddell, 806 West Broadway, will remain here through this month. Mrs. Butt is en route to her hame after spending a two-week vacation with her son Will Glass in New York City, N. Y.

To Veterans Hospital Due to an Eye Injury

Charles Schneider, Smithton, a veteran of World War I, was taken to the Veterans Administration hospital at Wadsworth, Kansas, Saturday afternoon. Mr. Schneider suffered a severe injury to an eye while cutting down a tree at his farm and he was struck in the eye by a limb.

He was accompanied to Wadsworth by James Green, county clerk and Malachi O'Brien, county recorder.

Optimist Basketball League Washington School

Monday, February 12:

7 p. m.—54 Explorers vs Optimist West.

8 p. m.—Methodist Scouts vs. Optimist East.

Tuesday, February 13:

7 p. m.—Episcopal Scouts vs. Presbyterian Scouts.

8 p. m.—54 Juniors vs. Democrat Newspaper Carriers.

Might Ignite New Scandals In Louisiana

Overlords In Gambling Rely On Costello

NEW ORLEANS, Feb. 10—(AP)—Gambling overlords are betting on Chairman Kefauver's Senate Crime Investigating Committee running out of money before an explosive second Louisiana scandals is touched off.

And the vice barons are staking their own immediate futures on kingpin gambler Frank Costello keeping silent when he faces Kefauver at a hearing in New York Feb. 13.

The big question is: Can the lanky Democratic senator from Tennessee show that Costello and Company have made campaign contributions or other donations to important political figures?

The answer could ignite a second Louisiana scandals—perhaps for other states, too.

The regional gambling bosses, expecting that the committee will learn little new from Costello, hope the New York hearing will be the last and that the Kefauver committee will run out of operating cash, putting an end to the entire investigation with little lasting damage to the rackets.

After a recent hearing by the Senate Crime Committee here, Kefauver aides said there was unfinished business at New Orleans and indicated the committee might return here. But Kefauver said in Washington Friday that the committee has no plans to return to New Orleans for further hearings. A Louisiana citizens committee has asked the Kefauver group to come back.

Clancy As "Big Fish"

The biggest Louisiana political fish snared by the Kefauver net so far is Frank Clancy, sheriff and political boss of adjacent Jefferson Parish (county.) The parish is known locally as "Clancey's kingdom." Big, plush casinos operated with immunity in the parish until Clancy closed them last week.

"King" Clancy dodged a contempt proceeding by appearing at his own expense in Washington last Wednesday to answer questions he refused to answer at the committee's Jan. 25-26 hearing in New Orleans. He also promised to enforce anti-gambling laws.

But unless the committee can hang the gamblers around the necks of more important political figures than Clancy, the gamblers are not seriously hurt. Jefferson is only one of many of Louisiana parishes in which gambling flourishes.

Kefauver's New Orleans probe brought out that Costello is a partner in the richly furnished Beverly Country Club in Jefferson with "Dandy" Phil Kastel and Carlos Marcello. Kostel operates the club. Marcello, a Sicilian whom Kefauver called "one of the principal criminals of the United States," headquarters in tiny Gretna, La., parish seat of "Clancy's kingdom" across the Mississippi river from New Orleans.

But there the committee's trail on Costello ended.

How did Costello get into Louisiana? On Sept. 4, 1939, the New York Times said that "Frank Costello, who has been a witness before the (New York) grand jury, went to New Orleans when his slot machines were banned here (New York) in 1934. He made an arrangement with Huey Long for the operation of his machines there—he had more than 5,000 "on location' in New York in 1934. Together they set up the Pelican Novelty Company and the annual profit—in a city one-fourteenth the size of New York—was $800,000."

New Orleans Mayor deLesseps Marrison told the Kefauver committee Costello began operations in Louisiana in 1936.

Louisiana's first scandals jolted the nation in 1939-1940 when former Gov. Richard Leche and Louisiana State University President James M. Smith went to the penitentiary for using the mails to defraud, and a number of prominent men committed suicide.

The gambling political tie-ups found in this latest spading have been, so far, only on a city and parish level.

Although Sheriff Clancey had held the spotlight recently while taking a blistering name-calling from Senator Tobey (R-NH) in Washington last Wednesday, he is but one of four sheriffs on whom the committee's eye rested during its sessions here.

Others were Sheriff C. F. (Dutch) Rowley of St. Bernard parish bordering New Orleans on the east; Sheriff Gilbert Ozonne of Iberia parish in the Evangeline country of the old Spanish Trail; and Sheriff John Grosch of Orleans (New Orleans) parish.

Clancy has shut down the gambling places in Jefferson parish and said it was permanent "as long as I'm sheriff." But the gambling equipment has either been draped in dust covers, or moved into back rooms handy for the word to reopen—maybe when Clancy isn't sheriff.

Clancy, who has ruled his domain since 1928, scoffed at reports that he would resign under the pressure exerted and said flatly he would run again in 1952—and win with or without the support of gamblers.

It is still too early for any certainty about the future of this quartet of sheriffs. Clancy, by appearing before the senate committee in Washington, purged himself of contempt. He smiled when Senator Tobey said it was "disgusting" that "political vermin" like Clancy could hold office.

Connection Of V. A., To Schools

The Veterans Administration neither supervises nor controls schools training World War II veterans under the GI Bill, it said in reply to queries recently raised as to VA's role in the GI training program.

Supervision of schools is a function solely of the states and not federal government. The law expressly prohibits VA from exercising "any supervision or control what soever" over schools that train veterans. In fact, VA is barred from controlling the state agencies that supervise schools.

The VA does pay the states for enforcing minimum standards set forth in the law for on-the-job training establishments and certain profit schools training veterans under the GI Bill. Here again, enforcement is up to the states.

Under the GI Bill, its connection with schools is this: A state approves a school for GI Bill training. Then, if all provisions of the law are met, VA pays the bill for veterans taking the training.

Only three conditions exist under which VA would stop tuition payments to schools with GI Blil trainees—one imply VA control or interference:

(1) One would be withdrawal of state aproval. The law does not permit VA to make payments to schools that do not have such approval.

(2) The second would be a VA effort to recover an overpayment of GI Bill tuition previously made to the school. In such a case, VA would suspend a sufficient amount of tuition to get back the overpayment.

(3) The third condition would be in those few cases where investigation of a school shows strong evidence of fraud. In such cases, all payments are suspended until further investigation discloses just how much money is to be recovered.

Musical Show By College Group

Music from Indian to modern is used in the musical show "In Tune With the Times" which will be presented at the Smith-Cotton high school auditorium Sunday, February 18, by Phi Mu Alpha fraternity of Central college, Fayette, sponsored by the Sedalia Scottish Rite cub.

The show is colorful with costumes and brings the music of this country's history from the pre-colonial times through to today's gay tunes.

London had only two horse-drawn cabs in 1934.

Widow May Run As Independent

ST. LOUIS, Feb. 10—(AP)—The widow of the late Congressman John B. Sullivan, Democrat from Missouri's 11th congressional district, said today she is considering becoming an independent candidate to succeed her husband.

Should she run, Mrs. Leonor Sullivan, who served as her husband's secretary, would be making a direct challenge to the powerful and still blossoming Callanan-Shenker combine in city and state Democratic politics.

Last night the eleven district Democratic committee selected Harry Schendel, a member of the board of election commissioners and former state representative as their nominee. In doing so they ignored the candidacy of Mrs. Sullivan, who had the backing of CIO and AFL labor forces.

Schendel had the strong backing of Sheriff Thomas F. Callanan, senior member of the Democratic St. Louis combine, and Morris A. Shenker, one of the leading midwest criminal lawyers, whose voice has become a potent one in Democratic politics.

The lopsided vote for Schendel was another indication of the growing influence of Callanan and Shenker.

Mrs. Sullivan said she regarded the committee's action as a "repudiation of John's work and memory," and that she will decide in the next day or two whether to run.

"If the decision of the committee was as cut and dried as it appeared to have been, I think it was cruel of them to ask me to come before them and plead for the nomination. I knew I was bucking a stone wall but I thought public opinion might change the outcome," she said.

Files Seized Under Close Guard

WASHINGTON, Feb. 10—(AP)—Senators assigned to investigate subversive activities confided today that they expect "sensational" results from a dramatic seizure of voluminous files of the Institute of Pacific relations.

Acting on a tip, an investigator of the new Senate judiciary subcommittee on subversive activities, grabbed the files Thursday in a surprise raid on a farm near Lee, Mass.

Frank Schroeder, the committee investigator, brought the truckload of files through a snowstorm and over muddy county roads to New York. From there the truck moved to Washington under a Treasury department armed convoy.

The files were under guard over the week-end in the judiciary committee's rooms here in the Senate office building. Locks on doors were changed as a safeguard that they would not be disturbed.

The seizure recalled repeated charges by Senator McCarthy (R-Wis.) that Owen Lattimore, former head of the Institute, was the "number one" Communist in government activities in this country.

A foreign relations subcommittee under former Senator Tydings (D-Md) cleared Lattimore over protests of McCarthy, Republican members refused to sign the report. Senators said seizure of the files might reopen the case.

Will Speak On Race Relations

Dr. Sherman D. Scruggs, president of Lincoln university, Jefferson City, Missouri, will be the guest speaker at Taylor Chapel Methodist church, Pettis street and Lamine avenue, today, February 11, 1951, at 11 o'clock a.m.

Dr. Scruggs will speak on "Race Relations." Music for the service will be furnished by the Junior Choir of Taylor chapel and the Hubbard high school choir under the direction of Charles F. Moten.

To Move to Monroe Apartments

Mr. and Mrs. Kenneth Corbett have sold their farm on route 5, Sedalia, to Mr. and Mrs. William Payne, and will move Monday to the Monroe apartments at 234 South Kentucky avenue.

Many Attend Program On Day Of Prayer

Service In Six Parts Observed By 250 Women

The World Day of Prayer service held Friday afternoon at the First Methodist church was attended by 250 church women.

Even before the organ music began at 2:45 o'clock a large number had gathered for meditation.

The period from 2:45 o'clock to 3:10 o'clock was devoted to direct meditation and prayer.

The service was adapted from the original written by German church women by Mrs. Ernest Liebel and Mrs. Luther Landis and was under the general chairmanship of Mrs. Landis.

It was in six parts, adoration, pentece, assurance, intersession, the offering and dedication of self.

The service was led by the officers of the Sedalia Council of Church Women. The part of the dedication itself the officers were dedicated to the work of the Council in an impressive service by the Rev. Roy Bowers. The officers are: Mrs. Ernest Liebel, president; Mrs. Luther Landis, first vice president; Mrs. Lon Leslie, second vice president; Mrs. Roy Gerster, third vice president; Mrs. Ralph Carrell secretary and Mrs. Charles Plumlee, treasurer.

A period of silent prayer directed by Mrs. Landis called attention to the chanel through which the World Day of Prayer goes to enrich the lives through the world. Those included American migrant workers, Negro share croppers pastors and church women leaders, American Indians, foreign students in the United States, Tokyo Woman's Christian college, Chinese Christians, four colleges in India, Christian literature for evangelism.

The day's offering amounted to $78.76 will be sent to the national office of the united church in New York.

Mrs. C. D. Demand, organist, created an atmosphere of reverence during the period of meditation and accompanied the singing

Women of the host church served as ushers were Mrs. E. D. Sutherlin, chairman, Mrs. Mae Neighbors, Mrs. Herbert Abney, Mrs. R. R. Bates, Mrs. Roy Bowers and Mrs. Paul Mowry.

Rotary Program For Boy Scouts

A Boy Scout program will be presented at Rotary club Monday noon at Bothwell hotel with Charlie Hofheins and Dan Drew, Scoutmasters, in charge. The program will be a demonstration of Scout work and a film, "The Road to Citizenship."

George Lockett is program chairman.

At Circulation Managers Meet

Mr. and Mrs. Paul Mines and Mr. and Mrs Paul Shultz, are attending the Midwest Circulation Manager Association convention at the Majestic hotel, Hotel Springs, Ark., which started Saturday and will continue today and Monday.

Mr. Mines and Mr. Shultz are with the circulation department of the Sedalia Democrat-Capital.

Mrs. Carr To Be On Tour

Mrs. Rowena Carr, of Wheaton, Ill., formerly of Sedalia, will leave on a cruise with the archeology department of Wheaton college on February 17, sailing on the S. S. Saturina. She will be gone six weeks and will visit Italy, Greece, Syria, Palestine and Egypt.

Miss Keck Improved

The condition of Miss Lureen Keck, 824 West Sixth street, who was injured in a fall several days ago, is improved but she is still confined to her home. Miss Keck is employed at the Bard Drug company.

Rev. Bryan Be Club Speaker

Rev. David M. Bryan, of the First Christian churchh, will speak to the Optimist club at their Tuesday noon meeting on the subject, "Lincoln as a Great American Humorist." Mr. Bryan says that it is impossible to understand the genius, the character, the popularity, the success, or the failures of Lincoln without some insight into this phase of his personality.

Rev. David M. Bryan

Unlike many great men, Lincoln's genius was reflected from a many sided personality. Mr. Bryan believes that unless one knows Lincoln the native American humorist, he does not know Lincoln.

In his analysis Lincoln's humor before the Optimist Tuesday, Rev. Bryan will illustrate his talk quite profusely with numerous stories and anecdotes drawn from Lincoln lore.

BIRTHS

Daughter, born to Mr. and Mrs. Cliff Everts, of Knob Noster, at 4:32 o'clock Friday night at Bothwell hospital. Weight: Six pounds, nine ounces.

Daughter, born to Mr. and Mrs. William Burlingame, 212½ West Third street, at 8:44 o'clock Friday night at Bothwell hospital. Weight: Seven pounds, two ounces.

Son, born to Mr. and Mrs. Ralph Thomas, route 2, Sedalia, at 9:25 o'clock Friday night at Bothwell hospital. Weight: Nine pounds, five ounces.

Son, born to Mr. and Mrs. Raymond Crosswhite, LaMonte, at 2:20 o'clock Saturday afternoon at Bothwell hospital. Weight: Six pounds, eight ounces.

Bothwell Hospital Notes

Admitted for medical treatment: Mrs. Harry Hampy, Smithton; Mrs. Glenn L. Reynolds, LaMonte; Mrs. Walter C. West, Lincoln, Delbert Monteer, Cole Camp.

Dismissed: Mrs. Ella Norton, 1002 East Fourth street; Mrs. Charles S. Perry, Smithton; Mrs. William Adams and son, 507 East Fourth street; Mrs. Walter E. Staley, 109 West Seventh street; L. R. Spry, 403 West Broadway; Mrs. Henry Traugott, Cole Camp; Mrs. William Heibner and son, Green Ridge; John Warren, route 1, Sedalia; Mrs. Walter Zimmerschied and daughter, Smithton; Mrs. Fritz Topel, Otterville; Mrs. Bobby Nease and daughter, 1421 South Sneed avenue; Mrs. Edgar Thompson, 100 East Sixth street; Miss Cheryl Ann Stephens, route 4; Carl Anderson, 1404 South Carr avenue; and Mrs. Ramie Weathers, 1420 South Missouri avenue; Mrs. Jamesc Latto and daughter, 404 North Prospect avenue, Mrs. John Streit, Clifton City.

Flags Raising Closes Boy Scout Week

Two Hundred And Fifty Boys In The Ceremonies

A flag raising ceremony hoisting the American flag and the flag of Missouri by the Boy Scout Trial Mobilization of all the scouts and cubs in Sedalia was held Saturday morning on the Court House lawn. Over 250 boys participated.

A short ceremony was held with Rev. W. C. Bessmer giving the invocation. A cub scout group of Pack 56 led the Pledge of Allegiance to the flag. A scout of Broadway Presbyterian troop with Carl Neal, scoutmaster, led in the scout oath. Scouts of the Immanual Evangelical and Reformed church scout troop with Lloyd Satterwhite, scoutmaster, were the flagbearers. The Rev. Father A. J. Brunswick gave the benediction.

The president of the Sedalia district of scouts, Abe Silverman, was in charge of the ceremony. After the ceremony Joe Ruddick manager of the Fox Theatre gave a free picture show to all the scouts and cubs.

This ceremony was a climax to Boy Scout week in Sedalia, which the scouts observed with various forms of activity.

The purpose of the trial mobilization ceremony is that in the last war scouts were used for messenger service and other things. This mobilization program was set up so the key leader to each group could assemble the scouts together within a half an hour and the test Saturday morning was to find out how soon the scouts could be mobilized.

Mrs. Studebaker To Speak To Education Class

The Horace Mann Parent Education class will have an afternoon meeting Tuesday at the school starting at 1:30 o'clock.

The devotional will be by Mrs. H. N. Painter.

Mrs. A. A. Studebaker will speak on the activities out of school and a film will be shown on Girl Scout work.

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Old Air Base Found In Ruins By An Ex-Air Gunner

(Editor's Note: Hal Cooper, Associated Press staffer in London, served two tours with the U. S. Eighth Air Force in England during World War II. He flew 51 missions over Germany as a Flying Fortress gunner and won the Distinguished Flying Cross. Cooper has just revisited his old base. Here is his account of what he found.)

By Hal Cooper

SNETTERTON HEATH, England, Feb. 10—(AP)—Less than six years ago this was home sweet home to an Eighth Air Force group of Flying Forts.

As an air field, it is now a sprawling, formless ruin.

Survivors of the old Nimble 96th can take it from us—they'd hardly recognize the place. Indeed, they would be doing well to find where their own huts used to stand.

All an aging flyboy can expect from a sentimental journey here is a feeling that you are much, much older since the old group settled down here in the spring of 1943.

Our own unhappy pilgrimage to Snetterton came about because our editor saw a movie. Based on the misfortunes of another group in this area which we used to call "The Bloody One Hundredth."

In this movie the old group adjutant comes back to England years after the war. He revisits the old field and stands on the deserted runway and looks at the tattered buildings.

He sees old visions and hears old voices. The story then unfolds as a flashback.

The other day our editor said to us as follows:

"Go up to that old base of yours and stand on the runway. Maybe you, too, will see visions and hear voices."

We caught the next train for Attleborough which is, or used to be, four miles northeast of the old homestead. Bound for Snettertown on our rented bicycle it didn't seem a rod under 14. They say the legs always go first.

What we found when we got there was pretty depressing.

When the last B17 flew out of here in mid-1945, the life went out of Snettertown Heath as we knew it.

A lot of it is now a part of the surrounding wheat fields. Farm machinery rests on the long runway. Most of the Nissen huts have been torn down and hauled away.

Few Buildings Stand

A scattered few brick-and-plaster buildings still stand, with their doors wrenched off, their windows kicked out and the dust thick inside. In their weird wartime camouflage paint of black and dirty yellow blobs they look like something erected by an alien race.

True to our orders, we went and stood on the main runway. We heard no voices except those of two farm workers forking hay into a wagon. They were speaking Polish. We saw no visions at all.

Turning sadly away, we pedaled back to the old squadron area—the 413th squadron with the black cat emblem. The emblem was gone but we found the old orderly room.

By counting off empty cement floors, starting with the one closest to the orderly room, we located what we believe to be our old Nissen hut.

Strangely, it was the only one in the area still in place. There were curtains at the window and smoke was pouring from the chimney. Out in front a little girl was playing with a small dog.

We told the little girl we used to live in her house long ago. She seemed dubious.

"I have always lived here," she said.

We decided the building most likely to be in good condition was the hospital, where the boys used to go to get the flak picked out after a spell among the cast iron raindrops over Happy Valley, otherwise the Ruhr.

Hospital Now School

The hospital proved to be in excellent shape and furthermore, all lighted up. Inside we could see kids sitting at desks.

A pleasant young woman came out to ask our business.

She said the hospital is now a school with 60 students. Most of them are the sons and daughters of farmers and farm workers in the Attleborough area.

We figured we might as well have a real good cry while we were at it. So we rode to Attleborough and hired a car for a tour of the Deopham Green base, three miles north. We did our second tour as an aerial gunner there with the 452nd group, starting in mid-1944.

It was the same story all over again. Broken and missing buildings, haystacks on the runway, rustics making things grow in the infield.

A few of the Nissen huts are occupied by squatters because of the housing shortage.

We couldn't even find the 730 squadron area where we used to live. After a while we realized it is now occupied by a cluster of brand new wooden houses.

Some of the brick buildings are being torn down, brick by brick, for new houses. The main road leading to the base is lined with new homes.

Our driver was P. J. Pegnall of Attleborough, who was in the fire service during the war. He recalled a day when two of our B17s collided over the field while forming up for a mission. Laden with 1,000-pound bombs, they plummeted to the ground.

"I got within 40 or 50 feet," he told us, "when suddenly the fire cooked off one of those thousand pounders. It knocked me flat and it knocked me out. But not a fragment hit me."

Pegnall said he seemed to remember that only one man survived the crash—a tail gunner, thrown free, who parachuted down.

We said that was right. His name, as we recalled it, was Lou Codiglia. We lived in the same barracks.

That was as close as we came to meeting somebody we knew on our sentimental journey to East Anglia.

Really Chilly Up in the Hills Of Korea

By Hal Boyle

NEW YORK, Feb. 9 — (AP) — What is it like in Korea? How do the boys really feel about it all over there?

These are the questions most often asked of one who has just come back from "The Land of Morning Calm."

But a fighting man is in better position to give the answers than a correspondent.

For example, let's take Whitey. He is a big strapping marine who made at least three amphibious landings in the last war. He thought he was through with military service forever soon after the Japanese surrendered.

But for one reason or another —including maybe a little domestic trouble — Whitey signed up last year for another hitch with the Leathernecks. And hardly was the ink dry on his enlistment papers before Whitey, rather dazed, found himself in Korea chaperoning an ammunition truck — the wheel in one hand, his carbine in the other.

Not Fond of Korea

Hes still there, too. Whitey's views on Korea are given in the following letter, written to his favorite bartender:

"Why in the hell don't you ever write? When I take my gloves off long enough to write, I almost freeze my hands.

"I wouldn't say it was cold here, but if I didn't I sure would be a (censored) liar. To tell you the truth, this place would freeze the ears off a brass monkey.

"If it isn't thirty below here, I'm crazy. I don't think I have ever seen such cold weather.

"I have been meaning to write to you for quite a while, but something else always comes up. Right now we are expecting a Gook attack. They got the word somewhere the Gooks were going to try to take back Wonsan. I'm all for giving it back to them. I sure as hell don't want it.

"I say they can have all of Korea. I Just don't like to argue with the gentlemen. I guess they are getting pretty (censored) chilly up in the hills.

"Well, how is everything at home? You sure could do a big business here. You could just about name your own price. I haven't even seen any whiskey since I left home. I got to California and they wouldn't let me out of camp. Then they put us on a plane — and we'd had it.

"When we landed at Kimpo in Korea, we weren't there five minutes until somebody took a shot at us. I wasn't scared at all — until they threw me off the plane the second time.

"I've been telling them all the time I'm too old for this life. This is work — and that's for mules, fools, tractors and women. I've seen enough of Korea to do you and me the rest of our lives. I don't think we will be here much longer anyway.

"We have a bunch of kids here that are all hot to go after the Chinks. I told them to go ahead —I haven't got anything against them. I'm not mad at anybody.

"They say they don't have any equipment to fight with, and I told them when you have fifty million men all you need is rocks.

"Well, you write me, and tell me what is going on. I'll possibly be back soon — maybe.

"Tell everybody I said Hello, having a wonderful time, and wish they were here instead of me.

"Your pal, Whitey."

guest speaker. She gave a talk on Founders Day and the purpose and goal of the Parent Teacher organization. The association donated $2.50 to the Founders Day fund and $2.50 to the student loan fund.

The meeting was brought to a close and refreshments were served.

Founder's Day Talk to P. T. A.

The Walnut Grove Baptist Teachers association held the regular meeting February 2, with the president, L. J. Wolf, presiding.

Mrs. Kurman Riley was the

Strong Demand On Library Films

The Sedalia Public Library has a new selection of 16mm. soundmotion picture films for circulation to community groups, according to Miss Mary Kay English, librarian.

Over 1600 adults and children viewed the first group of films, which were borrowed by schools, clubs, lodges and Protestant, Catholic and Jewish religious groups. The audiences included many persons who have never used the library directly. In view of the bookings already made for the films on hand, the library expects to reach an even greater number this month.

The titles available follow: "The Andes, Chile's Barrier" (12 min.) and "Camouflage in Nature Through Form and Color Matching" (10 min.), both in natural color; "Feeling of Rejection" (23 min.), "Instruments of the Orchestra" (20 min.), "Mexican Children" (11 min.) and "Winter Wonderland" (12 min.).

Pictures suitable for children will be shown at the regular Saturday morning story hour on Saturdays. The date of an evening show for adults will be announced next week.

For safety's sake, never disengage the clutch or throw the car out of gear when descending a hill.

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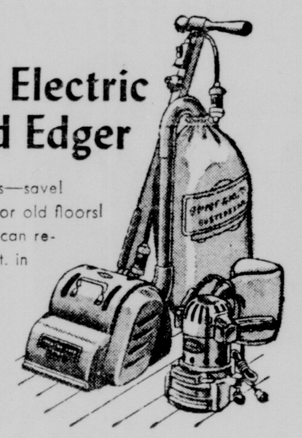
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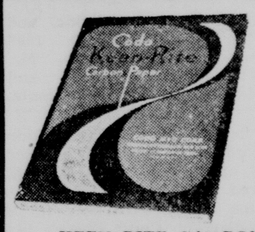

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Electrical Board Notice

The Sedalia Board of Examiners will hold examinations in the Council Room, City Hall, on Thursday evening, February 15th, 1951, beginning at 7:30 o'clock p.m., for the purpose of giving any person desiring to work as a Journeyman Electrician or Master Electrician in the City of Sedalia, Missouri, an opportunity to qualify.

ELECTRICAL BOARD OF EXAMINERS,
City of Sedalia, Missouri

NOTICE OF PUBLIC HEARING

To Reduce Bus Service on the 24th Street and North Osage Ave. Bus

Notice is hereby given to the Citizens of Sedalia that a public hearing will be held at 7:30 p.m. February 12, 1951, at the City Council Chambers on a request of the Sedalia Bus Company to reduce the number of daily trips and the hours of operation of the 24th Street and North Osage Avenue Bus.

Any objections to the proposed reduction of service will be heard at that time.

Herb E. Studer,
Mayor,
City of Sedalia, Missouri.

Marriages, Society, Club Activities In And Around Sedalia

Engagement

Mrs. Lucille Parks, 308 North Prospect avenue, announces the engagement and approaching marriage of her daughter, Wilma, to Mr. Jimmie Bishop, son of Mr. and Mrs. Shirley Bishop, 1208 South Washington avenue.

Dinner Given At Country Club

Mr. and Mrs. Victor Scott, 1111 West Broadway, and Mr. and Mrs. George H. Scruton, 712 West Third, entertained with a dinner Saturday evening at the Sedalia Country Club.

A lighted taper centered each table encircled by carnations which carried out the color scheme of red, white and blue. The carnations were later presented to each guest. Favors were individual cherry trees.

Attending from out of town were Mr. and Mrs. Wallace R. Hunt of Caracas, Venezuela and Mr. and Mrs. Norman White of Kansas City.

Valentine Party Thursday Night

Thursday evening February 8, 1951 a Valentines party was held at Miss Margaret Hendersons home, with Miss Dymple Henderson assisting hostess.

As each guest arrived they were given a corsage of red and white carnations.

The party started out with a business meeting and election of officers for the coming year. The officers are as follows: President, Margaret Henderson, vice president, Anita Parks, and secretary and treasurer, Dymple Henderson.

The evening was spent in playing games with awards going to Miss Anita Parks, Miss Amelia Weller, Mrs. F. I. Lawrence, Mrs. Clarence Griggs, Mrs. Robert Phillips, Mrs. Wayne Martin and Mrs. J. B. Rice.

A buffet luncheon was served and the decorations were carried out in the Valentine theme.

Pictures were taken through out the evening.

Those present at the party were as follows: Mrs. F. I. Lawrence, Mrs. J. B. Rice, Mrs. Clarence Griggs, Mrs. Wayne Martin, Mrs Robert Phillips, and Misses Anita Parks, Dymple Henderson, Amelia Weller and Margaret Henderson.

Those invited and unable to attend were: Mrs. Betty Wilding, Mrs. R. C. Hempholl, Mrs. Joe Griffith, and Mrs. Orvis Scott.

Our next business meeting will be February 22.

Observe Their Golden Wedding

Mr. and Mrs. J. H. Roberts, 410 Wilkerson street, observed their 50th wedding anniversary with open house at their home Sunday afternoon, January 28, between the hours of 2:00 and 5:00 o'clock.

A three tiered golden wedding cake decorated with yellow roses and green leaves and with the dates 1901-1951 on it, centered the table and was served with gold punch to the guests.

With them for the day were all their children and families, Mr. and Mrs. Raymond Roberts, Jack and Charles, of Sedalia; Mr. and Mrs. R. B. Harkins, Liberal, Kas.; Mr. and Mrs. Robert Roberts, Kansas City; Mrs. Herman Colvin and daughters, Ann and Roberta Rodgers, Warrensburg; Mr. and Mrs. Joseph Roberts and children, Patty and Jimmy Ed, Victoria, Tex., and Mr. and Mrs. Billy Roberts and son, Tommy of Sedalia.

Mr. and Mrs. Roberts received many gifts including bouquets of flowers of gladioli, jonquils and roses in shades of yellow.

From their children Mrs Roberts received a corsage of yellow roses and a built-in sink and Mr. Roberts a yellow rose boutonniere and a platform rocker.

Double Wedding In Versailles

Miss Arleen G. Sims, daughter of Mr. and Mrs. Aubrey J. Sims of Versailles, became the bride of Mr. Robert E. Kidwell, son of Mrs. Pearl Kidwell of Versailles and Miss Joe Anna Kidwell, daughter of Mrs. Pearl Kidwell of Versailles became the bride of Mr. Samuel J. Hancock, son of Mr. and Mrs. H. E. Hancock of Randleman, N. C., at a double weddding ceremony February 4, at 2:00 o'clock in the afternoon at the Versailles Methodist church. The Reverend Lyman Firestone performed the double ring ceremonies.

The church was decorated with baskets of peach and white gladioli. Miss Marcie Ball of Versailles, lighted the candles.

Mrs. Alma Eickhoff of Versailles, played the traditional wedding music on the organ before and during the ceremony, and accompanied Mrs. Gene Bartram of Versailles who sang "My Wonderful One" and "At Dawning."

Miss Sims, given in marriage by her father, wore for her wedding a blush crepe street length dress with blue accessories. Her corsage was of white glamellia.

Miss Kidwell, who was given in marriage by her brother, Mr. David Lee Kidwell, wore for her wedding a winter white wool dress with brown accessories. Her corsage was of talisman roses

Miss Nell Nora Shepp of Versailles was Miss Sim's maid of honor. She wore an aqua jersey street length dress.

Miss Kathryn Nolting of Versailles was Miss Kidwell's maid of honor, and wore an aqua gabardine dress with a corsage of white carnations.

Mr. Kidwell's best man was his brother-in-law, Mr. Gerald D. Yarnell of Versailles. Mr. Hancock's best man was his brother-in-law, Mr. Bill Krog of Versailles. Ushers were Mr. Paul Willson, uncle of Mr. Kidwell of Republic, and Mr. Stanley Osborn of Jefferson City.

A reception was held immediately after the ceremony in the church parlor with 95 guests present. The brides' table was covered with a lace tablecloth on which was candelabra with white tapers. On either end of the table was a three-tired wedding cake surrounded with fern and lilies of the valley.

Immediately after the reception Mr. and Mrs. Kidwell left for a honeymoon in southern Missouri, and Arkansas, and Mr. and Mrs. Hancock went to Randleman N. C. For traveling Mrs. Kidwell wore a beige suit and Mrs. Hancock wore a tweed suit. Mr. and Mrs. Kidwell will reside on a farm north of Versailles and Mr. and Mrs. Hancock will reside in Pittsburgh, Pa.

Mrs. Kidwell attended Southwest Baptist college in Bolivar and Central Missouri State college in Warrensburg. She is now employed as cashier for Kroger store.

Mr. Hancock graduated from Missouri university in Columbia in January. He is now employed with Westinghouse in Pittsburgh, Pa.

Out of town guests were: Mr. and Mrs. Paul Willson and sons of Republic, Mr. and Mrs. Delbert LaRue of Marshall, Mr. and Mrs. Stanley Osborn of Jefferson City, Mr. and Mrs. M. M. Snethens of Grand River, Iowa, Miss Donna Snethens of Des Moines, Iowa, Mr. and Mrs. K. J. Morris and Miss Sadie Homan of Smithton, Mr. and Mrs. Samuel C. Lyles and Mr. and Mrs. Eddie Lyles of Sedalia, Miss Marie Ann Sims of Tuscumbia, Mr. and Mrs. Sam Zollicker and son of Sunflower, Kas., Mrs. Ralph Husted of Dallas, Tex., Mr. and Mrs. W. E. Willson of Kansas City, Miss Wilma Sneeling and Mr. Donald Sneeling of Stover.

Miss Wilma Parks, daughter of Mrs. Lucille Parks, 308 North Prospect avenue, whose engagement and approaching marriage to Mr. Jimmie Bishop, son of Mr. and Mrs. Shirley Bishop, 1208 South Washington, is announced today by her mother. (Photo by Lehmer Studio)

Miss Ruth Christine Sanders, whose engagement to Mr. Guy H. Williams, son of Mr. and Mrs. Ward Williams, east of Windsor, has been announced by her parents, Mr. and Mrs. Arley Sanders of Windsor.

Music Club Will Hear Vocal Quartet

The Conservatory of Music of Kansas City and the Helen G. Steele Music club will present the Conservatory Vocal Quartet in the song cycle, "In a Persian Garden," by Liza Lehmann, at Heard Memorial clubhouse on Wednesday at 2 o'clock. The quartet is under the direction of Latonia Barnett, a member of the voice faculty of the Conservatory. Pearl Roemer Kelly, who will be the accompanist, has appeared in Sedalia a number of times. Mrs. H. O. Foraker will be chairman of the day.

The quartet consists of Roberta Maness, soprano; Lillian Armijo, mezzo-soprano; Jack Craig, tenor and Robert Downs, baritone. Miss Maness is at present soloist at the Christian church in Independence, Mo., and is majoring in voice at the Conservatory. Her study is being assisted by a scholarship presented by Beta Sigma Phi sorority, a group of professional women. Miss Armijo is also a student at the Conservatory and is specializing in recital, oratorio and operatic work.

Mr. Craig, a former Californian, graduated from the Conservatory last year and is at present teaching music in the public schools of Dearborn, Mo. Mr. Downs, formerly of Utah, is a sophomore at the musical school, and has appeared as soloist in Handel's Messiah at the annual performance given by the Re-Organized Church of Latter Day Saints in Independence, also the Community Christian Church and the Christian Church of Merriam, Kas., as well as being a recitalist of some experience.

All the singers are from the studio of Mrs. Barnett, and have appeared with the Kansas City Civic orchestra under the direction of N. DeRubertis at the City Park concerts.

Mrs. James C. Thixton, who was the former Miss Reva Mae McQuitty, before her marriage in Kansas City on December 22. She is the daughter of Mr. and Mrs. Lloyd McQuitty. Mr. Thixton is the son of Mr. and Mrs. Carl Thixton and is a former Sedalian.

Mr. and Mrs. Robert Mathews, center, who were married December 20, and their attendants, Mrs. Billy Lingley, aunt of the bride, and Mr. William Mathews, brother of the bridegroom. Mrs. Mathews was formerly Miss Joann Hyde, daughter of Mr. and Mrs. John Hyde, of Cardwell. Mr. Mathews is the son of Mr. and Mrs. Milton Mathews, 652 East Tenth street.

Ophelia Demaree Sorosis Speaker

"European Journey — 1950" is the topic Ophelia M. Demaree, president of the Demaree Stationery company of Kansas City, will talk on Monday at Sorosis.

Serving for six years as state chairman of the Foreign Policy division, League of Women Voters, Ophelia Demaree also organized the Kansas City chapter William Allen White committee to Defend America by Aiding the Allies. Her article on "Reciprocal Trade Agreements," was used in the Senate by Senator Truman, printed in full in the Congressional Record and commended by Secretary of State Cordell Hull. She served as chairman for Missouri of the Women's Division for the Non-Partisan Court Plan in three successful campaigns, is a member of the Real Estate Board, and speaker chairman for the Council on World Affairs of Greater Kansas City, 1949, 1950 and 1951. She has been invited by the State Department to attend three day conferences in Washington, D. C., prior to public announcement of the Marshall Plan, The Atlantic Pact and Point Four Program.

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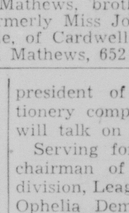
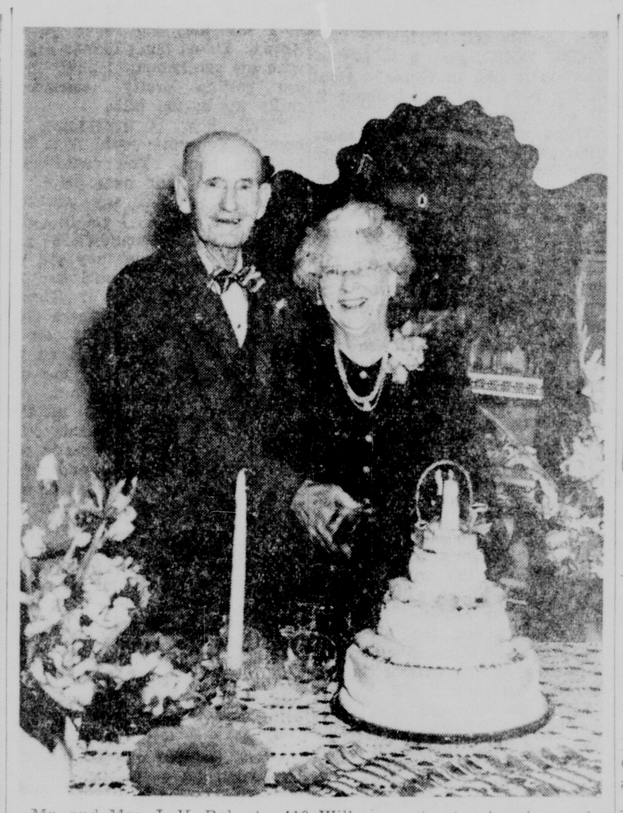


Your Wardrobe

By Frances Sagaloff at Sage's

WHAT SIZE ARE YOU? Many of you are wearing the wrong size garment and spending extra money for alterations when it isn't necessary. Just as in everything else, the garment industry has modernized their methods, particularly in their sizing. Not so many years ago a junior size was a novelty—now we have mid-sizes, which as most of you know are for the short waisted figure who is full through the hips and tummy. The petite or 5 feet 4 inches or less size is for the person who has a short waist but slender hips and flat tummy. Sizes are for a type figure—not an age, so inquire about some of these different type sizes and see if they fit you, if you are a "hard to fit type." Of course, you will find that not all garments in a particular size will fit to perfection, some things will have to have slight alterations. However, it is wise to find a brand that comes nearest fitting you and remember it for future shopping tours. It will save you many steps, and frequently excessive alteration charges.



Mr. and Mrs. J. H. Roberts, 410 Wilkerson street, who observed their 50th wedding anniversary on January 28, with open house at their home. (Photo by Lehmer Studio).

Mr. and Mrs. Charles Wimer, who were married Thursday, November 2, 1950. The bride was formerly Miss Viola DeLapp, daughter of Mr. and Mrs. Othel DeLapp, 1908 South Lamine avenue. Mr. Wimer is the son of Mr. and Mrs. Lee Wimer, of LaMonte.

Headquarters For Wedding Announcements and Invitations
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114 East 5th

Parties

Mrs. Henry Kempf assisted by Mrs. Joe Kempf and Mrs. George Klenklen entertained with a pink and blue shower Sunday evening

Ophelia Demaree, of Kansas City, who will be tne guest speaker at Sorosis Monday afternoon at the Heard Memorial Club House.

Delapp-Wimer Wedding

The marriage of Miss Viola DeLapp, daughter of Mr. and Mrs. Othel DeLapp, 1908 South Lamine avenue, and Mr. Charles Wimer, son of Mr. and Mrs. Lee Wimer of La Monte was solemized at the home of Mr. and Mrs. DeLapp at 7:30 o'clock in the evening, November 2nd by the Reverend L. C. Roberson.

The bride wore a blue suit with white accessories and a corsage of white carnations.

Attending the couple were Mr. and Mrs. Sam Brownfield, cousins of the bride.

A reception was held immediately following the ceremony.

Mr. Wimer is employed as a plumber with his brother Mr. Harry J. Wimer.

in honor of her daughter, Mrs. Bernard Martin.

Guests present were: Miss Rose Wessing, Mrs. Frank Muessig, Mrs. Will Kempf, Mrs. Emil Bock, Mrs. Andy Kraus, Mrs. Will Neckerman, Mrs. Pat Ware, Mrs. Kenneth Koouse, Mrs. Walter Kempf, Mrs. Jerome Larm, Mrs. T. L. Gerke, and Mrs. John Klenklen, Mrs. Lewis Stegner, Mrs. Frank Klenklen, Mrs. Margaret Koester, Mrs. Leo Kempf of Boonville, and Mrs. Jerome Kempf, Mrs. Walter Pollard and Mrs. Urban Martin of Marshall.

Refreshments were served by the hostess at the close of the evening.

Returning To Venezuela

Mr. and Mrs. Wallace R. Hunt and children, David and Chris, of Caracas, Venezuela are leaving for their home today after spending eight weeks with their parents, Mr. and Mrs. Ray W. Hunt, 1405 West Third street, and Mr. and Mrs. Fred B. Hulse, 720 West Broadway.

Mrs. Hunt is the former Miss Betty Ann Hulse and during her visit here has been honored at numerous social affairs, some at the Sedalia Country club and some at the Heard Memorial club house and many in homes.

Mr. Hunt is with the Venezuelan Refining company.

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ZURCHER'S

Members of the Conservatory Vocal Quartet, who will present the program at the Helen G. Steele Music club on Wednesday afternoon. From left to right, they are: Robert Down, baritone; Roberta Maness, soprano; Jack Craig, tenor; Lillian Armijo, mezzo-soprano, with Pearl Roemer Kelly at the piano. The quartet is under the direction of Mrs. Latonia Barnett.

man, Mrs. Vogel, and Mrs. Eugene Herrick. The program will be a one act play, "The Day of March," presented by several members of Circle No. 7.

Circle No. 9, Mrs. Karl Berry, chairman, will meet Tuesday, February 13, at 7:30 p.m. at the home of Mrs. Karl Berry, 1010 West Seventh street. Assisting hostess will be Mrs. Laveria Guthrie. Mrs. Herbert Siefert will be the speaker.

The Women's Association of the Broadway Presbyterian church will meet Thursday afternoon at 2:00 o'clock as follows:

Group 1 with Mrs. Inez Finley, 1320 South Kentucky avenue.

Group 2 with Mrs. W. T. Stephens, 1416 South Kentucky avenue.

Group 3 with Mrs. John T. Loague, 1011 South Center street.

Group 4 with Mrs. Hugh Courtney, 720 West Sixth street.

The evening group will meet at the church at 7:30 p. m.

Program Before Bothwell PTA

The Bothwell Parent Teacher Association met recently at the school.

The meeting was opened with the singing of "Old Black Joe." The president, Mrs. Junior Greer, presided over the business meeting. Reports were given by the different committees.

Edward Rehmer, Woodrow Rader, and Melvin Dexheimer were appointed to work out some project to raise money for the benefit of the lunch room.

The meeting was turned over to Mrs. Harry Runge who presented the Georgetown Parent Teacher Association. They gave a very interesting program.

Refreshments were served during the social hour.

Prairie Ridge Club Installs

The Prairie Ridge Extension club met at the home of Mrs. J. O. Coffelt with 35 members and two visitors present.

Officers were installed for the new year. President, Mrs. Charles Tevis, Mrs. Harry Tevis will serve until March; vice-president, Mrs. Russell Tobin; secretary-treasurer, Mrs. Nathan Wright; reporter, Mrs. A. P. Reid, Jr.; song leaders, Mrs. Earl Gregory and Mrs. Davis Robb; game leaders, Miss Willie Johnson and Mrs. J. B. Tevis.

At the noon hour a contributive luncheon was served.

A motion was made and carried that clothes and food be sent to needy families in the neighborhood. The club books for the new year were filled out and each member gave their birthday and wedding anniversary dates as they answered roll call.

The meeting adjourned and will meet next month at the home of Mrs. Harold Schanz.

A complimentary shower was given Mrs. Edgar Mitchell after the business sesssion.

Strange Malady

Apraxia is one of the oldest diseases known. It brings the loss of power to recognize an object or its purpose and a sufferer may chew soap, shine his shoes with a dinner plate, or do similar strange things.

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ZURCHER'S

Miss McQuitty Is Bride Of James Thixton

Miss Reva Mae McQuitty, daughter of Mr. and Mrs. Lloyd McQuitty, of Kansas City, became the bride of Mr. James Thixton, son of Mr. and Mrs. Carl Thixton, of Kansas City formerly of Sedalia, December 22nd at 8:00 o'clock in the evening at the Grandview Park Presbyterian church in Kansas City, Kas. The Rev. Ralph Hurd, pastor of the Epworth Methodist church in Sedalia performed the double ring ceremony.

The church was decorated with white Christmas trees, lighted tapers and poinsettias.

Miss Evelyn Baillie played "Wonderful One," "Always," "To an Evening Star," "I Love You Truly," "Ave Maria," "To a Wild Rose" and she also played the traditional wedding marches. Mr. Elvin Mitchell sang 'At Dawning," "Because" and "The Lord's Prayer" accompanied by Miss Baillie.

The bride, who was given in marriage by her father, chose for her wedding a brown gabardine suit with brown and beige accessories. She carried a white Bible with a white orchid on top.

Mrs. Charles Weinert was matron of honor. She wore a gray wool suit with navy blue accessories, and her bouquet was of yellow carnations.

Mrs. Charles Weinert served as best man. Ushers were Mr. H. L. Hammond and Mr. William Rohning.

Mrs. McQuitty, mother of the bride, wore a navy blue crepe dress with white and black accessories. Her corsage was of white carnations.

Mrs. Thixton, mother of the bridegroom wore a violet crepe dress with pink accessories. Her corsage was of pink carnations.

Immediately following the ceremony a reception was held in the church parlors. Miss Emily Buchholz presided over the three-tiered wedding cake which was surrounded with pink roses and huckleberry. Other assistants were Miss Veda Thixton, Mrs. Kendrick Ridler, and Mrs. Wilburn Morris.

The couple left for their honeymoon immediately after the reception to Excelsior Springs. The bride chose for traveling, a lime gabardine dress with brown accessories. Her corsage was a white orchid.

The couple is now residing at 325 North 22nd, Kansas City, Kas.

Old Belief

During the Dark Ages, it was believed that the fossils so frequently uncovered were unsuccessful attempts of Nature, the forms having been created but no animal life produced.

Church News

The circles of the First Christian church will meet next week as follows:

Circle No. 1, Mrs. M. O. Stevens, chairman, and Circle No. 4, Mrs. J. W. Bradley, chairman, will have a joint meeting at the church Thursday, February 15. The covered dish luncheon will be served at 1 p.m. Everyone please bring their own table service. Mrs. Ivan Berry will show moving pictures of Porto Rico. At 2 p.m. there will be a continuation of our study, "Peoples of the Near East."

Circle No. 3, Mrs. J. L. Hiltenburg, chairman, will meet Thursday, Feb. 15, 2 p.m. at the home of Mrs. E. P. Hixon, 1015 South Missouri. Assisting hostesses will be Mrs. A. R. Trublood, Mrs. Palbia Williams, and Miss Eula Williams. The program will be a one act play, "The Day of March," presented by several members of Circle No. 7.

Circle No. 5, Mrs. H. G. Satterwhite, chairman, will meet Thursday, February 15, 2 p.m. at the home of Mrs. Nolan Bricken, 505 South Grand.

Circle No. 6, Mrs. J. C. Saunders, chairman, will meet Thursday, February 15, 12 o'clock at the home of Mrs. D. W. Scotten, Route 4. Covered dish luncheon.

Circle No. 7, Mrs. Robert Long, chairman, will meet Tuesday, February 13, at 2 p.m. at the home of Mrs. Milton Dale, 907 South Prospect. Assisting hostesses will be Mrs. Donald Trueman, Mrs. Vogel, and Mrs. Eugene Herrick. The program will be a one act play, "The Day of March," presented by several members of Circle No. 7.

Circle No. 9, Mrs. Karl Berry, chairman, will meet Tuesday, February 13, at 7:30 p.m. at the home of Mrs. Karl Berry, 1010 West Seventh street. Assisting hostess will be Mrs. Laveria Guthrie. Mrs. Herbert Siefert will be the speaker.

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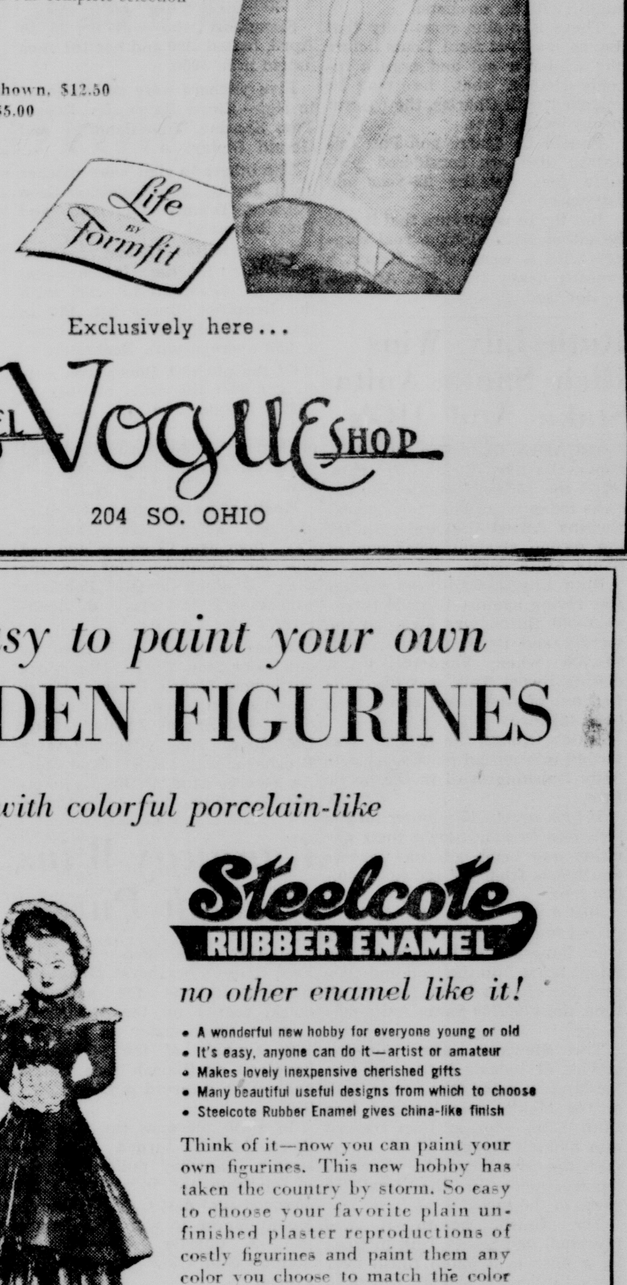

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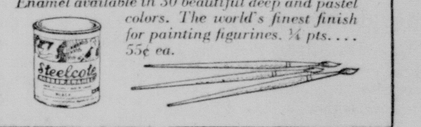

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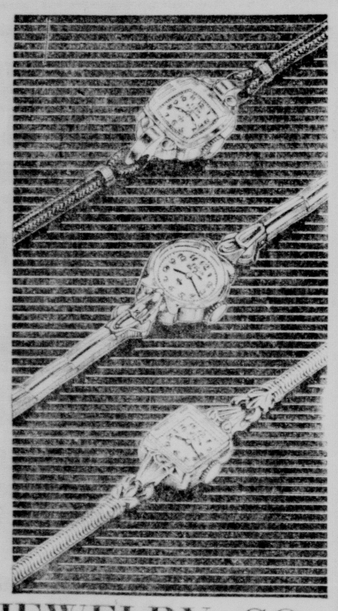

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Ring Officials Meet Tuesday To Plan Bouts

Major Figures In Fight Business Gather In Chicago

NEW YORK, Feb. 10—(AP)—Future bouts for Rex Layne, Willie Pep, Sandy Saddler, Joe Louis and Ezzard Charles will be discussed at an important strategy meeting by International Boxing officials in Chicago Tuesday.

Most of the major figures in the leather-pushing industry will be gathered in the windy city for the Wednesday middleweight title clash between 160-pound champion Jake La Motta and welterweight king Ray Robinson.

Layne, his manager, Marv Jenson, and two I. B. A. officials, matchmaker Al Weill and managing director Harry Markson, conferred at the I. B. C. offices here today over stocky Rex's next fight.

Weill said he'd like to show Layne, winner over Cesar Brion in a tug-of-war in the Madison Square Garden last night, in the Garden either March 9 or 16. He named three possibilities, Bob Satterfield, Clarence Henry and Henry Johnson, the classy lightweight who whipped Chuck Hunter in the semi-final last night.

The date, Weill said, depended on whether Saddler, the featherweight king, and ex-champion Willie Pep, can get together for their fourth meeting in March.

Weill said Lou Viscusi, Pep's manager, would attend the I. B. C.'s confabs. Plans for the featherweight title scrap will be made on the spot.

Louis already is in and Jake Mintz, manager of Charles, who was present in the Garden last night, will be on hand.

There is a slim possibility that Layne may yet fight Louis before the winter is out and even a remote chance that he may be matched with Charles, the current heavyweight boss.

Ronald La Starza and Pat Valentnio also are considered possible foes for the 22-year old Layne.

But the prospects are that it will be either Satterfield, a real slugger with a weak chin, Henry, a ranking heavy from Los Angeles, or Johnson.

Ruth Lily Wins Rich Santa Anita Staka And 41G's

ARCADIA, Calif, Feb. 10—(AP)—Cinderella-like Ruth Lily captured the $50,000 Santa Susana staks today when hard luck struck wealthy Alfred G. Vanderbilt for the second straight week-end at Santa Anita park.

Ruth Lily, a California youngster racing against 10 rival three-year-old fillies, was awarded the victory and its rich net prize of $41,700 when Vanderbilt's fast closing Sweet Talk was disqualified out of first place and moved back to third.

Sickle's Omage, the favorite, was moved into second place after actually finishing third in the hectic race.

It took nearly 20 minutes for the stewards to hand down their decision and bring alternate cheers and howls from the crowd of 40,000 fans.

Just a week ago Vanderbilt's prized four-year-old, Bed O'Roses, went lame just as it appeared she might burst into the lead and capture the richest horse race of all time, the $205,700 Santa Anita maturity.

The Stewards, after viewing movies of today's battle royal in the stretch, ruled that Sweet Talk at the eighth pole bumped into Ruth Lily, who in turn banged into Sickle's Image. What's more, said the stewards, she repeated the treatment in the final 50 yards of the race.

The finish, before it was reversed, had Sweet Talk in front by a nose in a photo finish over Ruth Lily, with Sickle's Image in the third spot a length and a half back.

Sickle's Image, a Michigan-bred youngster owned and trained by Slarence Hartwick, got $10,000 for second and Sweet Talk collected $7,500. Nothirdchance was fourth and got $5,000.

Ruth Lily paid $6.60, $3.10 and $2.60; Sickle's Image $3.20 and $2.60, and Sweet Talk $3.50.

Ruth Lily, ridden by jockey Johnny Adams, was the runner-up choice by the betting public and quite a sentimental favorite.

Eagles Give McNalley General Managers Post

PHILADELPHIA, Feb. 10—(AP)—Vince McNally, one-time Notre Dame grid star, today was named general manager of the Philadelphia Eagles.

It was the second major shift in the high command of the National Football League club in three days. On Thursday, president James P. Clark fired head coach Earl (Greasy) Neale and named Alvin (Bo) McMillin to succeed him.

The elevation of McNally from assistant general manager was announced by Clark today. Clark has been general manager as well as club president since he and a syndicate of 100 businessmen bought the Eagles two years ago.

Harvesters Lose 64-48 To Houstonia

The Sedalia Harvestors were defeated by Houstonia Thursday night by the score of 64 to 48. The Harvestors jumped off to a fast lead, but by the end of the first quarter Houstonia had regained the lead by 14 to 12 score.

The second quarter saw very little scoring with each team scoring only seven points. The Harvestors had a total of 20 fouls called against them, but despite the frequent fouling played a good floor game.

Coles was the big "cog" for Houstonia with 25 of his teams points. Dean Edwards was high point man for Sedalia with 15 points, followed by Vernon Harvey with 14. Others scoring for the Harvestors were: Conley 7, Dowdy 6, Gentry 4, G. Harvey 2.

The rebounding of the Harvestors was very impressive against the taller boys from Houstonia, with Edwards and Conley sharing the honors.

The game was played at the Houstonia high school at 8:00 o'clock.

Ten Players In Card Fold; 13 Holdouts

ST. LOUIS, Feb. 10—(AP)—Ten Redbirds, including outfielder Enos Slaughter, turned in signed contracts during the past few days, the St. Louis Cardinals announced today. This left 13 men still to come to terms with the club.

Slaughter balked about the first contract sent him which was believed to have called for a substantial cut. A spokesman for the club wouldn't say what Enos signed for but indicated he took a slight cut from last year's pay.

Slaughter, who will be 35 in April, batted .290 and has 101 runs batted in in 1950.

Five pitchers were among those to sign—Cloyd Boyer, Irv Dusak, Tom Keating, Tom Poholsky and Gerald Staley.

The others to sign were catcher John Bucha, and infielders Don Bollweg, Tommy Glaviano and Don Richmond.

Bollweg batted .313 last year with Rochester in the International League. Glaviano hit .285 with the Redbirds, Bucha hit .139 in just 22 games, and Richmond had a .333 average with Rochester.

Of the pitchers Boyer won seven and lost the same number in 1950. Dusak had no victories against two defeats and Staley pitched a 13-13 record—the third consecutive year he pitched .500 ball.

Keating hurled four victories and one defeat with Houston, Tex., then won 13 games and lost one for Hamilton, Ont., in the Class D Pony league. Poholsky won 18 and lost six with Rochester.

Those unsigned are topped by outfielder Stan Musial. Others are outfielders Chuck Diering, Harry Lowery; infielders Red Schoendienst and Harvey Zernia; catcher Del Rice, and pitchers Harry Brecheen, Max Lainer, Fred Martin, George Munger, Howard Pollett, Ted Wilks and John Yuhas.

Gangway Wins Hialeah Purse

MIAMI, Fla., Feb. 10—(AP)—Paul Kelley's bay horse, Gangway, running last at the half-mile mark, roared up the outside in a great finish today to win the 16th running of the McLennan handicap at Hialeah race course and collect a record purse of $27,050.

In sixth place as the 15 swift thoroughbreds turned into the stretch, Gangway pulled steadily to the front and in a final burst of speed shot past C. V. Whitney's Mount Marcy to win by a length and a quarter. Brookmeade Stable's Sun Glow was third by a head.

The heavily favored but tempermetal Three Rings, owned by Mrs. E. L. Hopkins, was bumped on the first turn by Shy Guy and made a poor effort to get back in contention as he finished 10th to suffer his first Florida defeat in two years.

Gangway, who was a $9.40 to one shot and might have been an even longer price horse had he not been coupled with four others in a tote field, covered the mile and a furlough in 1:49 2/5 and rewarded his backers with a payoff of $20.80, $8.20 and $4.50.

Mount Marcy paid $10.30 and $7. Sun Glow returned $5.50.

Today's victory was the first major Florida race for the six year old Gangway. A son of Gallant Fox and Humility, he was purchased by Kelley at Haileah two years ago for $10,000.

Basketball Scores

By The Associated Press

Detroit 78, Wichita 60.
Ohio U. 68, Washington and Lee 67.
Alabama 63, Auburn 44.
Columbia 54, Cornell 44.
Virginia Tech 93, Virginia 62.
Pennsylvania 66, Harvard 64.
North Carolina S. 75, Duke 65.
Minnesota 61, Indiana 54.
Iowa 83, Wisconsin 52.
North Carolina 71, Citadel 53.
William and Mary 87, VMI 69.
DePaul 68, Notre Dame 54.
Tennessee 67, Mississippi 65.
Oklahoma A. and M. 60, Drake 46.
Kansas 61, Nebraska 52.
Missouri Valley 78, Graceland 57.
Kansas State 75, Missouri 64.
Northwestern 60, Michigan 56.
Tulsa 50, Houston 45.
Warrensburg 62, Maryville 58.

Ford Holds-On To The Lead In Texas Open

SAN ANTONIO ,Tex., Feb. 10—(AP)—Doug Ford of Briarcliff, N. Y., rolled in as the shadows fell with a seven-under-par 64 today to snatch the lead in the $10,000 Texas Open away from the man who played the greatest round of golf in PGA tournament history.

Ford's total of 197 for 54 holes was a stroke better than Al Brosch, red-haired veteran from Garden City, N. Y., had posted although Brosch fashioned an unbelievable 60-11 under par—over the 6,400-yard dusty, battered Brackenridge Park course.

Par was as easy to break as a baby's doll, 63 in a field of 95 crocking regulation figures.

Brackenridge Park had never seen anythink like it, particularly that great round by the wisecracking, laughing Brosch.

Last year in the St. Louais open Dow Finsterwald, an Athens, Ohio, amateur, did 61, that was the record Brosch smashed today.

It also was a new competitive course record and, of course, the greatest round in Texas open history.

But Ford, who was leader at the end of the third round yesterday, had a fine 18, too.

Ford clung to his lead as the field was trimmed to the low 60 and ties for tomorrow's final 18-hole round.

Brosch came in right behind Harry Todd of Dallas, who had shot a 62 to tie the competitive course record set in 1947 by Jimmie Demaret of Ojai, Calif., but Todd's round became almost commonplace after Brosch.

Mules Move Into Lead Of The Hot MIAA Race By Defeating Maryville

WARRENSBURG, Feb. 10—(AP)—The Warrensburg State Mules took over the undisputed lead in the MIIA basketball race tonight by beating the Maryville State Bearcats, 62 to 55.

It was Warrensburg's sixth win against one loss in the conference.

Maryville's George Buckridge led the scoring with 10 field goals for a total of 20 points. Art Laney was high for Warrensburg with 18 points.

Sport Scraps

By D. Kelly Scruton

THE Golden Gloves Tournament of Champions, sponsored in Kansas City by the Kansas City Star, brings back memories, fond memories when Sedalia and Central Missouri had up and coming boxers. But since World War II the name of the Sedalia team hasn't appeared before the Kansas City fight crowds. When you meet the old time fans who remember these fighting lads from Sedalia, they continually ask what's happened to Sedalia?

The mention of Golden Gloves brings back memories of working with such boys as Denver "Buck" Miller, veteran of World War II, now married with a family in St. Louis; Dean Murray, who died in an automobile accident; Mark Peek, from Lexington, who hung his gloves up many years ago after entering the service; Silas Barnes, of Marshall, a U. S. Marine lost at Bataan; Raymond Martin, now a family man in Seattle, Washington, and a veteran of War II; Aggie McMillian, Clinton, an Air Force pilot in the last war now studying to be an attorney; Lloyd Houseworth, Windsor, light heavyweight, and Thurman McMillian, Clinton, who was a defense worker during the last war and a real heavyweight fighter for our team. These boys formed the 1940 Championship team.

The above mentioned teams made an excellant record in Kansas City that year.

Other teams from Sedalia gave good accounts of themselves, but World War II changed everything. The talent went into the service to settle down to do some fighting for Uncle Sam, but when the war was over this talent was a little "too aged" to take up boxing again.

The new prospective crop failed to materialize and the sport was abandoned here. Several times in the past few years organizations have discussed possible renewal of the sport—but the material wasn't to be found.

ELSEWHERE on this page is notification of a change in Wrestling dates from Wednesday night to Saturday nights. This has become necessary due to the change of training plans of local batteries of the 35th Division. It has become necessary for the armory to be used by the Guards on Wednesday nights, leaving only Saturday available for the armory to be used for the matches.

In an endeavor to keep wrestling booked into Sedalia, Pearl Christy the promoter took over Saturday nights, moved the starting time up to 9:00 o'clock and will start the adventure this week.

IT has been called to my attention the charges on the Liberty Park lights at the baseball park have been given a substantial "cutting". No doubt the baseball teams and organizations appreciate this and offer thanks to the Missouri Public Service Company.

But there's a hitch—not that the charges will be the same, in fact they are or will be lower—but certain individuals are now claiming "I did it" when in fact this problem has been up time and time again for several years.

As a matter-of-fact an adjustment in the charge was forthcoming as it was indicated to this writer last fall that some change would probably be arranged and as soon as various items could be figured it would be given. I was informed recently not to say anything about this gracious reduction on the part of the MPSC, but when certain persons begin using this as a "prestige" propaganda it becomes too much.

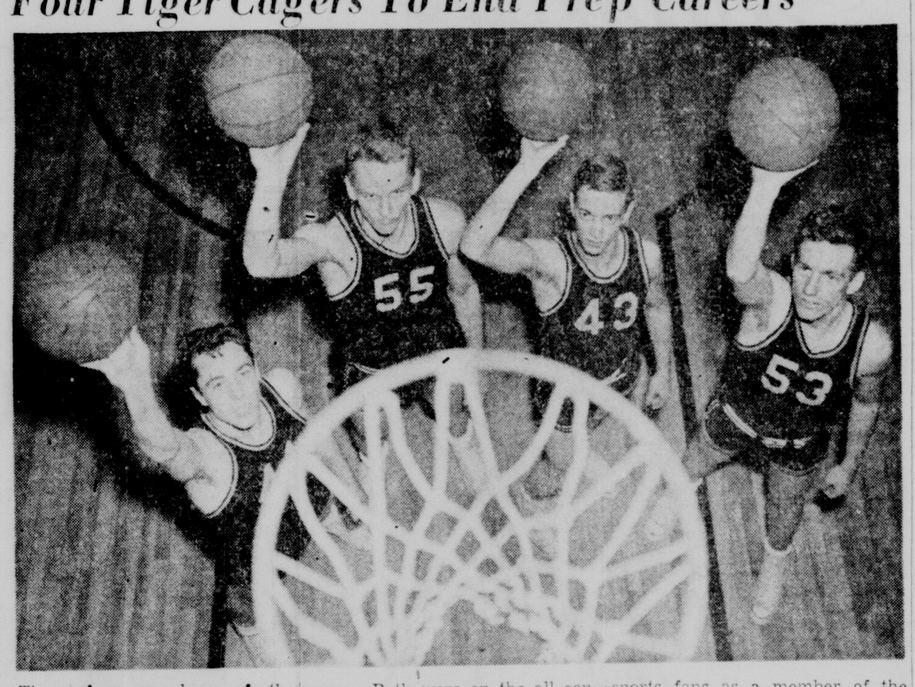
Credit goes to the MPSC and the various baseball organizations who have batted this problem back and forth for sometime and to the old as well as new members of the Park Board who have been doing a little "batting" too.

WAITING, waiting and waiting isn't going to get the Liberty Park baseball diamond and the football gridiron in condition for the coming year. However, I am told an engineer has been employed to survey the ball diamond preparatory to regrading and so on.

But too much delay in getting the work done may be the difference of opening the season on time or going over to the middle of the summer.

The football gridiron should be graded this spring so it can be seeded and in good condition for the fall season. I understand the gridiron is to be in the west part of the Park where a stadium is to be built in the future.

Four Tiger Cagers To End Prep Careers



These four members of the Smith-Cotton high school basketball team will soon end their prep cage careers for the Black and Gold as Regional and State tourament time draws near. Pictured from left to right are the following seniors: Bill "Gabby" McCary, Bob Shawver, Bill "Bones" Morgan, and Eddie Johnson. All are starters on coach Jim Ball's squad and have given local cage followers some exciting moments with their close and hard fought battles with some of the best teams in the state this season.

Highlighting the Tigers regular season were victories over the Clinton Cardinals and the Hanibal Pirates. The Tigers, who were eliminated in the quarter-finals of the state tourney by the Black and Red of Clinton, gained revenge when they knocked the Henry county crew out of the running for the Clinton Invitational tourney championship. Clinton was seeded in the number one spot to win their own meet and were matched with the Bengals in the semi-finals. The Tigers displayed their best brand of ball for the season and won 40-37.

Finally Beat Hannibal

Three years had passed before Sedalia was able to hang-it-on the Pirates of Hannibal. The last time Smith-Cotton defeated Hannibal was in 1947 when "Buddy" Thomas stole the ball and passed to Mark Bergmann who dumped in a left hander, to hand the Tigers a tie for the conference. The night of February 6, 1951 the locals broke the Hannibal jinx as they trounced the Marion countians 46-37. The first period opened as though it would be a rout for the Bucs as they led 16-6 but Smith-Cotton rallied in the final three stanzas to shove the Pirates out of the running for another possible conference championship.

McCrary and Shawver are two of the best all-around athletes to attend Smith-Cotton for several years. Both were on the all-conference football team, both played on the school's baseball nine, and both will make good material for Coach Bob Karnes' thin-clads.

McCrary a Hustler

"Gabby" McCrary, as he is better known, picked up his nickname from the chatter and fire that he shows in the field of sports. His hustle and will to win is not exceeded. "Gabby" is well known by many, many Sedalians. He is president of the Senior Class and was a Sedalia delegate to "Boys State."

The popular Bengal guard has been on the varsity three years and is a smooth operator on floor play and is the best fast break man on the team.: "Gabby" has one big wish for the remainder of his senior year—to go to the state tournament and place in the top four of the 16 team event. His favorite shot has been tabbed as the "Glasgow Special" or an uncanny jumpshot. The Adrain Tigers felt the sting of this shot when he poured in 15 points in the first round of the Clinton tourney.

Shawver is the most improved player this year's team. Standing at 6-4 Bob is very active and carries the team with his hard rebounding. He holds top scoring honors for this year's team and has developed several fine shots from the pivot position.

Shawver In Late Start

Shawver first went out for varsity ball his junior year and proceeded to make the traveling squad as an understudy for the versitile Billy Holst, now of the university of Missouri. He has his hot and cold streaks but when he is not hitting he hurts the opposition on the backboards. He has great speed for a big man and is a nifty operator from the floor. His favorite shots are a right handed hook and a fall away jump shot.

Bob is well known to local sports fans as a member of the Ban Johnson Chiefs and Junior Legion as well as being all-conference gridiron star for S-C.

This year will also conclude a three year career for Bill "Bones" Morgan. Morgan has an unusual nickname for a fellow who is not skinny but, that is the name that his old teammate, Dale Ruffin, pinned on him when both were members of the Post 16 American Legion team.

Morgan a Good Shot

Morgan is probably the best shot on the team. His pet shot is a fall-away jumper as he drives through the key-hole. "Bones" played a lot of ball on Coach Jim Ball's state tournament team and gained valuable experience.

"Bones" is also a streak shooter, often times he has trouble finding the range, while some games he just don't miss. The championship game in the CMC tourney is a good example of the accuracy Morgan has when he is hot, he pumped in 19 counters and missed only one shot the entire evening. He was hot against Columbia Friday night but when he started for the kep-hole he was usually bottled up by three men.

Johnson From Moberly

The last member of the starting four is number 52, Eddie Johnson, Pohnson transferred to Smith-Cotton his junior year from the Moberly high school where he played varsity ball. He made the first string at Smith-Cotton and started the first five games of the season when he hit a slump which he didn't pull out of until this year. Eddie has a beautiful jump shot from the side and is one of the best set-shot men the Bengals have.

Johnson is a good ball-handler and passer and often adds the extra push needed in rebounding—he leads the Tigers in the fouling department, although he is not considered a rough player but a hard player.

10,500 See The K. C. Star Golden Gloves

Several Upsets Are Scored In Early Fights In Tourney

KANSAS CITY, Feb. 10—(AP)—Charles Rogers, Kansas City, scored the biggest upset of the Golden Gloves Tournament of Champions by outpointing highly favored Alfred Richardson, Fort Leavenworth soldier, in the open featherweight semi-finals tonight.

Richardson, representing St. Joseph, Mo., fought with a helmet to protect a cut over his right eye, but at that was excepted to beat Rogers. Richardson had made himself a prime favorite by stopping Ned Doughty, Kansas City's International titlist, Wednesday night.

Rogers' victory came before a crowd of 10,500 that turned out for the open semi-finals and the novice finals.

James Hairston, of Kansas City, became the first 1950 champion to survive the semi-finals. He outpointed rugged Leon Huey, Fort Smith, Ark., in their 118-pound bout.

Fort Smith lost one man but gained a final berth in the 147-pound division. Tom Montgomery won by a technical knockout over Glenn Rogers, Kansas City, and while Billy Seabolt lost on points to Willard Henry, Kansas City.

Al Grice, Fort Smith, 175-pounder, stopped John Kartsonis, Hutchinson, Kas., on a technical knockout in 1:30 of the third round.

Clarence McMillin, Springfield, won the novice heavyweight by knocking out James Hoare, of Topeka, in the third round of a fast battle. It was the only clear-cut knockout of the novice finals.

Gale Van Hoy, Hutchinson lightweight, outpointed Jack Beasley, of Springfield, in another fast novice final.

Fights continued up to midnight.

Championship Bouts

112 pounds — Ernest Boulware, Kansas City, outpointed Jerry Morales, Kansas City.

118 pounds — James Hairston, Kansas City, outpointed Lou Vallejo, Kansas City, Kas.

126 pounds ——Nick Haywood, Kansas City, outpointed Charles Rogers, Kansas City.

135 pounds — Bobby Bickle, Fort Riley and Topeka, won by TKO over Alex Ledesma, Hutchinson, (1).

147 pounds—Willard Henry, Kansas City, won by TKO over Motgomery, Fort Smith (1).

Fuchs Betters Shotput Record On 58 Foot Toss

NEW YORK, Feb. 10—(AP)—Jim Fuchs of the New York Athletic club tonight bettered his own world indoor shotput record with a mighty heave of 58 feet, 3½ inches in the New York Athletic club games.

Big Jim, whose mark of 57 feet 7¾ inches was made last year, has virtually been out of training since his graduation from Yale, and the toss was probably as much a surprise to him as to the 13,000 spectators in Madison Square Garden.

It came on his third try after he had thrown the 16-pound shot 55 feet, then 56 feet 7½ inches. On his fourth throw, the one after the record, he again bettered it, this one with an effort of 57 11⅛.

White Sox Are First To Have All Players With Signed Contracts

CHICAGO, Feb. 11—(AP)—The Chicago White Sox today became the first major league club to sign all its players for the 1951 season.

Dave Philley, veteran shortstop and Gordon Goldsberry, first baseman, yielded to the persuasive pleas of Frank Lane, White Sox general manager, via long distance telephone. Philley, whose salary was not cut despite a .242 batting average last season, agreed to terms from his home in Paris, Tex.

Goldsberry, granted an increase, accepted Lane's terms, although asserting he thought he was entitled to a larger increase.

Around The Big Seven

K-State Thumps Missouri

MANHATTAN, Kas. Feb. 10—(AP)—The Kansas State Wildcats breezed to their seventh Big Seven Conference basketball victory against no losses by trouncing Missouri's Tigers, 75 to 64, tonight. A capacity crowd of more than 13,000 saw the K-Staters rack up their 13th consecutive victory of the season.

Lovellette Paces K. U.

LINCOLN, Neb., Feb. 10—(AP)—Big Clyde Lovellette whisked in 30 points for Kansas tonight as the Jayhawks defeated Nebraska 61-52 in a Big Seven basketball game here.

Iowa State Nips Colorado

BOULDER, Colo., Feb. 10—(AP)—Rallying in the last four minutes, Iowa State came from behind tonight to nip Colorado 63-59. The win boosted the Iowans into fifth place in the Big Seven Conference and knocked Colorado down to sixth spot.

Free Throw Champion

Butch Moore, wife of Manager-Coach Orwell Moore is the only married girl on the Red Heads squad. She is rated world's champion free thrower while sitting on her knees, and shoots all foul shots thus. She will be seen in action when the Red Heads meet Central Business College Basketeers February 20.

CBC To Play World Famous Red Heads

Game Scheduled At Park Hall February 20th

The Red Heads, who will play the Central Business College here February 20, are now in their 15th year of existance. They have been starred in over two thousand games in the United States, Canada, Mexico, and the Philippines. It is estimated that over two million fans have seen the Red Heads in action in the club's history.

Over the years the Red Heads have played any number of men's teams. In 1940 they scored 74 points in a single game. This is their all time high. One season they participated in 202 games and came out on top of 124. Their main ambition, however, is to give the fans a good time and a good show.

The Red Heads travel approximately 40,000 miles and rarely go without a night of competition against the best male teams in the particular vicinity in which they happen to be playing. They have played to as high as 15,000 people.

To save time and energy the Red Heads wear two-piece affairs they call "warm-ups." When they arrive at a destination they slip off their "warm-ups" and are ready to play ball. They wear shorts, white knee guards, long red socks with white stripes, and white sneakers.

A good portion of the fans who come out to see the Red Heads feel that Red Mason of Siloam Springs, Arkansas, is the bana fide queen of the 1951 quintet. Red is to girl's basketball what Betty Hutton is to light-movie comedy. In addition, she's a competent set shot, an expert passer and a wizzard at dribbling. The Red Heads have several plays that they like to use themselves. One of them is Lorraine Moore who shoots foul shots with her knees on the foul line.

The most serious court mishap was when Danny Daniels of Ads, Oklahoma had two front teeth knocked out in a scuffle.

The Business College team will be out to continue their winning way of this season and add a defeat to the Red Head's list. Game time will be at 8:00 p. m. at Convention Hall.

Wrestling To Be Held On Saturday's

To Announce The Matches First Of The Coming Week

Wrestling nights have been changed to Saturday nights instead of Wednesdays. The change has been made necessary because of the extra drills and training of the 35th Division.

Cooperate With Guards

Training plans have been stepped up in the 35th Division to prepare the men should they be called into Federal service. To conform with the schedules it was necessary for local Batteries to change drill night to Wednesdays, thus cancelling out wrestling.

However, at request of fans to continue on, it was arranged for the Pettis County Post No. 16, American Legion, to have Saturday nights for their wrestling night. Promoter Pearl Christy has likewise made the necessary arrangements with managers of wrestlers and bookers to bring the men to Sedalia Saturdays instead of Wednesday.

The shift here has made it necessary to change other wrestling dates.

Start Matches at 9:00 o'clock

So business men and their clerks in the stores downtown who have been patronizinz the wrestling shows, can continue to enjoy the mat show, the starting time of the opening event has been changed to 9:00 o'clock in the evening.

Christy stated Saturday it was impossible to announce the matches for Saturday night February 17 until the first part of the week, but he anticipated some "big names" in wrestling to be here for the first Saturday night show.

He is scheduling a team-tag event to provide the opening thrill for the ringsiders.

Ringside tickets for the matches have already been placed on sale at Beverly's Snack Shop.

Bill Meek Takes Coaching Job At Kansas State

MANHATTAN, Kas., Feb. 10—(AP)—Bill Meek, trained in the split-T system as assistant end and backfield coach at the University of Maryland, today was named head football coach at Kansas State college.

Meek, former University of Tennessee star quarterback, said he did not know what system he would use at Kansas State.

"It depends on the material we have," he said.

He will succeed Ralph Graham who resigned last fall after his Wildcat teams had won one of 8 Big Seven Conference games under his tutelege.

Larry (Moon) Mullins, new athletic director, and the college athletic council, unanimously recommended Meek's appointment. It was approved by Lester McCoy, chairman of the state board of regents and chairman of the board's athletic committee.

As an infantry captain, Meek coached the Ft. Benning (Ga.) doughboys to the National Service champions in 1946. He then joined Jim Tatum's Maryland university staff as assistant coach. There he was given major credit for developing Maryland's most explosive backs, Bob Shemonski, 1950 Southern Conference scoring champion with 97 points, and Ed Mighty Mo) Modzelewski.

(Additional Sport Page 15)

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GIFT DIAMOND
Enter Contest Now! For Complete Details turn to our ad on page 5 of this issue.
ZURCHER'S

BOWLING SPECIAL!
All open bowling for High School students and younger
20c per line
Open Bowling Wednesday nights, all day Saturday and Sunday and other nights before league play
SEDALIA Bowling Lanes
214 East 2nd St.

Auspices Pettis County Post 16 American Legion
WRESTLING
SATURDAY, FEBRUARY 17th
9:00 P.M.
NATIONAL GUARD ARMORY
Wrestling Matches will be held on SATURDAY NIGHTS BEGINNING THIS WEEK
This change in nights was made necessary because of the new drill schedule of the 35th Division.
Matches Will Be Announced Later This Week.
RESERVED SEATS ON SALE at BEVERLY'S SNACK SHOP
Telephone 3255 520 South Ohio Avenue

English People Are Under Strict Ration Regulations

(Editor's Note: Since writing the following letter in London, the Rev. David M. Bryan, pastor of the First Christian church, returned to Sedalia).

LONDON, England—A few days ago I flew here from Amsterdam, Holland. It was a beautiful sunny afternoon when we headed out over the channel to visit the little insular nation to which my own is indebted for many of the political, religious, and social traditions we cherish most—even the language we speak.

From the air the English country side is unusually beautiful and even at this time of the year is green and fresh looking. It is punctuated by dozens of picturesques churches whose steeples thrust into the sky like pointing fingers, a silent reminder to all who pass. Although, London is several hundred miles farther north than New York, it seldom has temperatures more than a few degrees below freezing.

Here I have seen first hand the serious economic circumstances of the English people. We Americans have never experienced severe rationing or real food shortages. Here the people know the meaning of both. I've talked to dozens about their plight and it seems that none are as distressed by the present program of austerity as by the fact that there seems to be nothing in sight except an even more rigid program of austerity.

Fourth Goes To Taxes

Today a well-paid English laborer earns a maximum of seven pounds ($19.50) a week. At least one-fourth of that will be taken from him in taxes. Out of the remainder he must feed and clothe his family and pay his rent. While the latter is considerably cheaper than in America, the former are equally as high. Some workers have told me they could only afford a little heat in their homes during a few of the very coldest days.

This morning when I went down to breakfast here in the hotel, one of London's better ones, I inquired about eggs. The waiter replied "Oh, we had eggs (American dehydrated) yesterday morning, Sir!" I asked about bacon and he said, "Oh, we will have that next Thursday, Sir!" I finally had to settle for fried fish, dark toast, and bad coffee.

This evening's paper carried a descriptive cartoon. It depicted a couple just retiring for the night. It was captioned, "why don't you quit worrying about taxes and go to sleep—at least that is still tax-free." Do you suppose this angle has ever occured to our own Way and Means committee?

The average Englishman is getting very tired of the heavy burden of taxes and austerity he must bear. He has struggled beneath it for ten years, and now the thrill of heroic sacrifice is about gone. He is finding his plight extremely monotonous and wearisome, but worse than that he sees no relief in the immediate future.

Get Little Meat

The meat ration for a week amounts to a piece not larger than a package of cigarettes. The average Englishman is very disturbed by the stories he is hearing of the present bountiful food supplies in Germany. I suspect the stories are highly exaggerated, but, nevertheless, they are widely believed in the Isles. The effect? Thousands are disillusioned and bitter. Many times I heard the statement made: "We don't really know for sure who won the war." A bus driver who had flown in the R. A. F. talked with me at length about the plight of the British laborer and concluded by remarking bitterly, "I think we ought to have "mucked" in with the Germans. We would be lots better off."

I returned home convinced that this growing spirit of bitterness, disillusionment, and weariness is not only a threat to the English government, but is a problem for the entire democratic world. I also return with some first hand knowledge of the high price men must sometimes pay for their personal freedom and national integrity. These people have displayed immense courage and strength of character. One must admire them for it.

Elks Auxiliary Tournament Ends

The Ladies Elks Auxiliary B. P. O. E. 125 completed its four-week annual card tournament Tuesday night, February 6.

At the end of the evening refreshments of sandwiches, potato chips and coffee were served.

The committee in charge of the tournament was composed of Mrs. William Mateja, Mrs. W. T. Book, Mrs. Charles Sharon, Jr., Mrs. C. F. Fischer, Mrs. L. A. Pharris, Mrs. Francine Hawley, Mrs. Elmer Dillion, Mrs. K. E. Tipple and Mrs. Charles Huddleston.

Those who assisted the committee in getting up various tables were Mrs. Homer Crowe, Mrs. G. O. Hawley, Mrs. Jack Morris, Mrs. Clyde Swaford, Mrs. W. C. Askew, Mrs. John Devine, Mrs. Walter Cramer and Mrs. L. A. Spencer.

'Basketball Headliners' At the Fox Sunday

In conjunction with the regular screen program opening at The Fox theatre Sunday, "Basketball Headliners," a fifteen minute review of the 1950 season will be shown.

Highlights of the national invitation tournament and the N. C. E. A. semi-finals are graphically and excitingly shown. Marty Glickman provides a terse and lucid narration and included in the coverage are excerpts from the following games:

Western Kentucky and Niagara, CCNY and San Francisco, LaSalle and Arizona, Syracuse and Long Island U., St. John's and Duquesne, CCNY and Bradley, Ohio State and Holy Cross, North Carolina State and Baylor.

Titoism On The Upurge And Puts Soviets In Rage

By William L. Ryan
Associated Press Foreign Staff

Titoism has provoked a raging fever in the body of European communism in the past year. Despite vast and often bloody purges, the Tito rebellion is on the upsurge and Moscow is reacting with frenzied rage.

The Kremlin looks upon Titoism as a malignant disease. Such a disease can kill the unity that welded the European Communist front after World War II. If it becomes epidemic—and there are signs of this now—it can push Stalinism back to the borders of Soviet Russia.

The swift rate of Titoism's spread in the last twelve-month split the ranks of the party in Italy. It dug deep into the German and French parties. Behind the iron curtain it aroused such an atmosphere of suspicion as to become a permanent center of tension.

Titoism in essence means national communism independent from the dictates of Moscow. It may go down in history as one of the most significant events of the 20th century. TheGreat Heresy may be the Achilles heel of the monolithic rule of Stalinism—the brand of communism dictated and severely controlled throughout the world by the Kremlin.

Numerous Purges

Purge has followed upon purge. The process is continuing, and at this writing it seems it will never let up. The audacious attempt of a small clique of Russian bolsheviks to assert absolutist rule over so vast an area has boomeranged to such an extent that Moscow finds it difficult to know whom to trust.

The party in Czechoslovakia is in a turmoil. The party in Germany is engaged in the greatest purge of its history. There's an indication of sickness in the party in France. There is an unceasing witch hunt in progress in Hungary, Romania, Bulgaria and Poland. In all the satellites the Russians have found it necessary to move in men from Moscow to take the reins of economic and military affairs and insure the Kremlin's predominance.

In east Germany and all the satellite countries, Titoism has risen to such an extent that it has become necessary to threaten divisionists wth death. Each satellite, east Germany included, obediently has adopted a "law for preservation of peace." which in fact is a law for war—war on all elements endangering the Moscow rule. The greatest of these elements is Titoism. Soviet Russia itself soon will have such a law, wielding the death threat over any who may be tempted to stray from the strict Politburo line.

The following survey of the rise of Titoism is concerned with the satellite countries and the Communist parties of Italy, France and Germany, the strongest in Europe. From the picture it gives, there is little wonder that Moscow's denunciations of Tito's Yugoslavia are so frenzied. As a symbol that a Communist party and a Communist nation can act independently of Moscow, Tito truly is, as the Kremlin has called him, the U. S. S. R.'s "worst enemy."

Honored With Birthday Dinner

Mrs. J. B. Hancock, 1307 South Moniteau avenue, was hostess at her home January 28th honoring her husband, who was celebrating his birthday anniversary.

A dinner was served at noon. Guests were, Mr. and Mrs. J. B. Hancock, Mrs. Marguerite Clark, their daughter, Mr. and Mrs. Otto Hancock and Mrs. Cora Bateman all of Otterville, Mrs. Bertha Stephens and daughter Miss Elizabeth, Mr. and Mrs. Robert Zink and children, Cheryl, Bobby, Mrs. Amanda Close, who also celebrated her birthday anniversary on the same date.

Mrs. Close and Mr. Hancock were presented with gifts. Mrs. Hancock was assisted by her daughter Mrs. Marguerite Clark.

Triple Birthday Celebration

A birthday dinner was given by Mr. and Mrs. Harry McFatrich of route 1, in honor of their son J. W., and also Charles and Jo Ann Shafer on January 28.

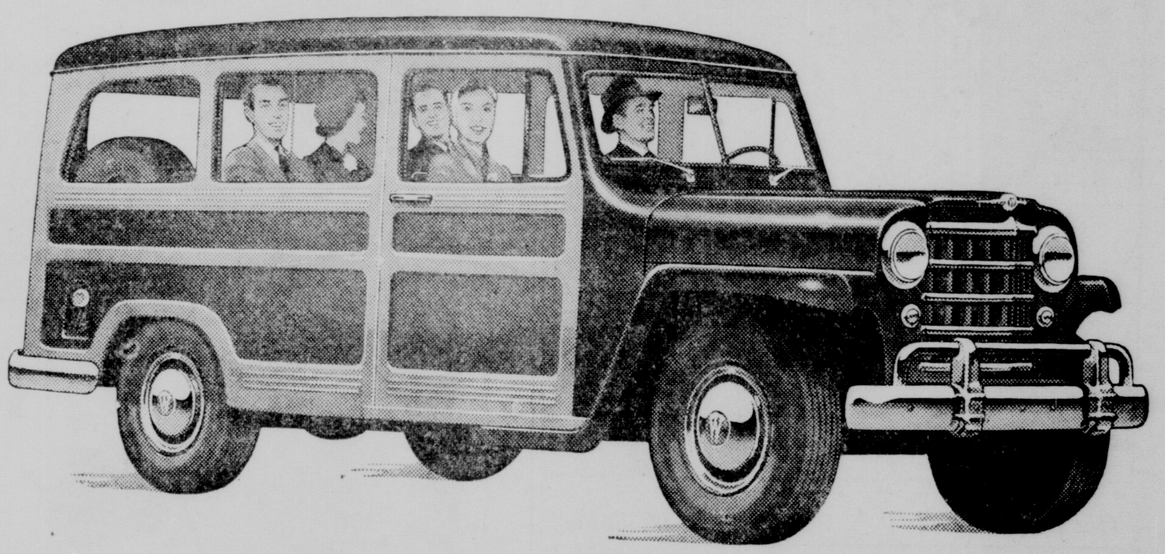
J. W. has a birthday on February 11, Charlie's was on January 25 and Jo Ann's on January 29.

Those present were Mr. and Mrs. Charlie Shafer, Charles and Jo Ann, Mr. and Mrs. Charlie Hoehns and Mr. and Mrs. Harry McFatrich and J. W.

The afternoon was spent in playing cards.

Ambulance Service Ph 8 Adv

Goes a long way on a gallon!



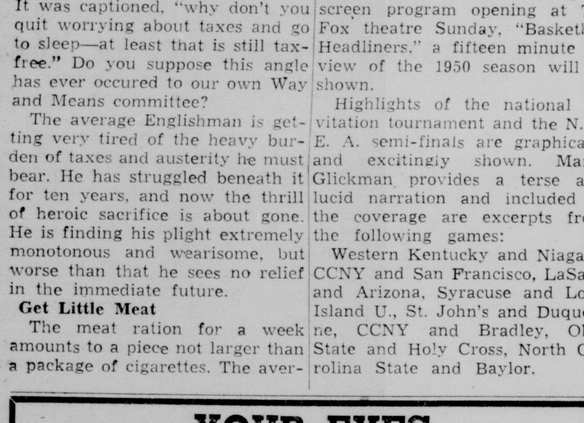
The high-compression Hurricane engine squeezes more miles from every gallon to give top economy in the WILLYS Station Wagon

IT'S TWO CARS IN ONE!
Along with top economy, Willys gives you double usefulness—a smooth, comfortable passenger car and, with seats removed, a big-capacity cargo carrier. Come in and road-test this thrifty, dual-purpose car!
WILLYS makes sense

VINCENT MOTOR SALES
1001 West Main Street — Sedalia, Mo.

YOUR EYES
need the glasses we sell. Low prices always.
50 years of knowing how!
DR. A. L. DICKMAN—Optometrist
113 SO. OHIO

INTRA-MURAL PLAY CONTEST
Five One-Act Plays
Smith-Cotton High School Auditorium
THURSDAY and FRIDAY, FEBRUARY 15 and 16, 1951
ADMISSION: 50c — 7:30 P.M.



HOW FAR DO YOUR SAVINGS GO?

Trouble, they say, comes in bunches and you may suddenly find yourself with an assortment of expenses, when emergencies occur. An adequate savings account will see you through. To be prepared for anything, never stop saving. Best of all, start an insured account here, and now.

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RAY HUNT, Sec'y.
112 W. 4th St. — Phone 78

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FOR YOUR WALLS
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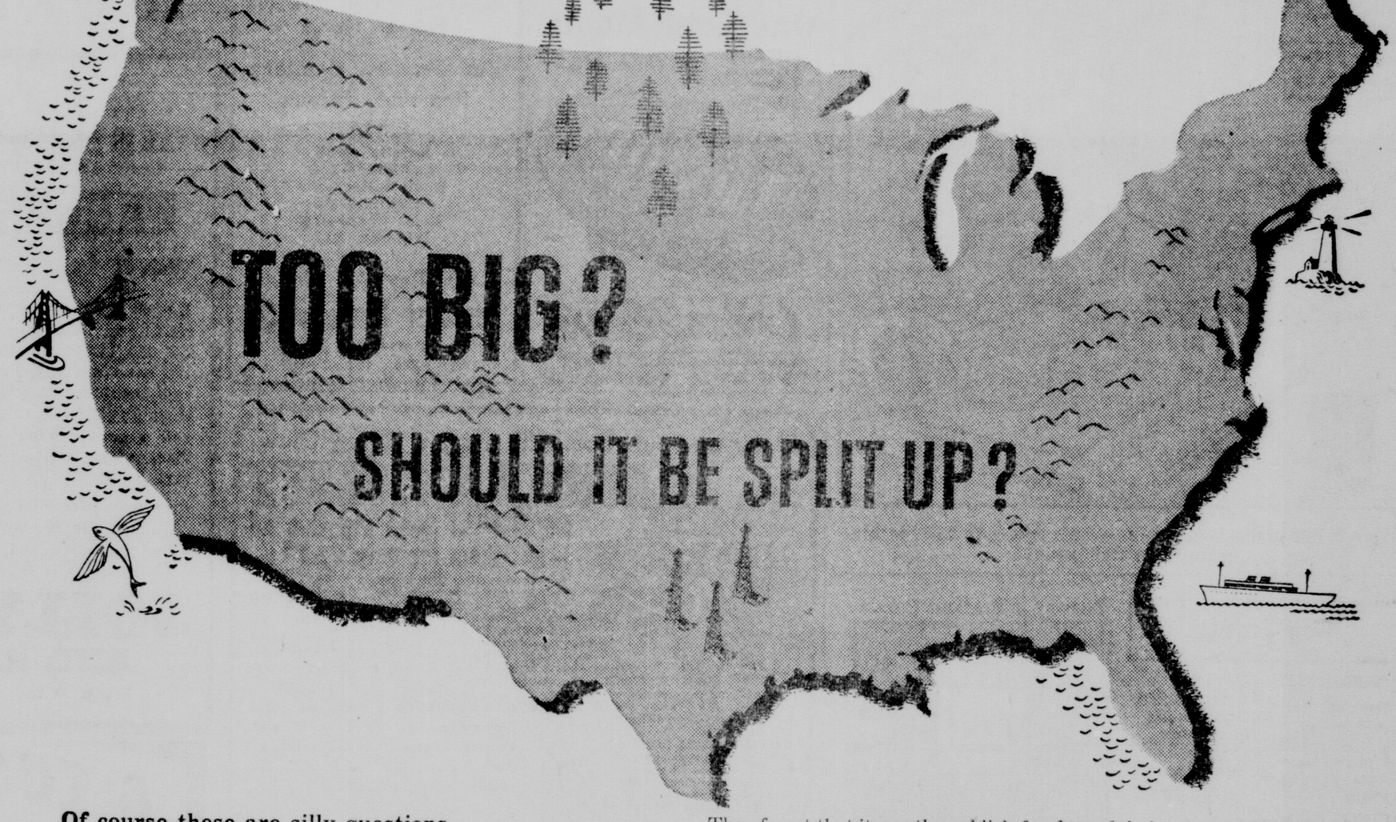
Luxtone
A SELF-SEALING WASHABLE OIL PAINT
Pimbley's
SEDALIA'S MOST COLORFUL ADDRESS
112 E. 5th St. Telephone 2002

See Clyde for Personalized Standard Service
SWAFFORD SERVICE STATION
4th and Osage
Phone 3231



Of course these are silly questions

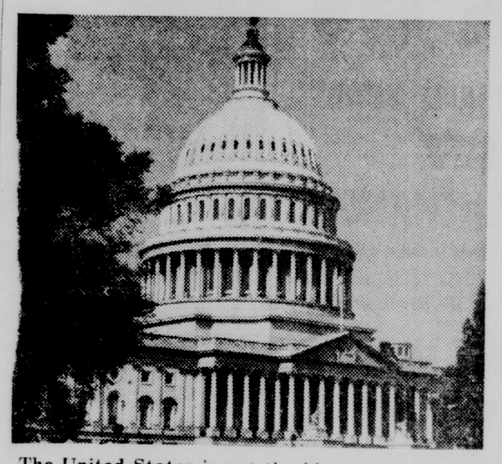
One of the best things about the United States is that it *is* big—big enough to supply the needs of 151,000,000 Americans, and of many other millions the world over who are semi-dependent on American production. And yet there are some men in this big country who are critical of bigness.

"Big Business" is their special target. They have urged that some of America's leading business organizations be split up, on the grounds that these companies are "too big" to serve the public interest.

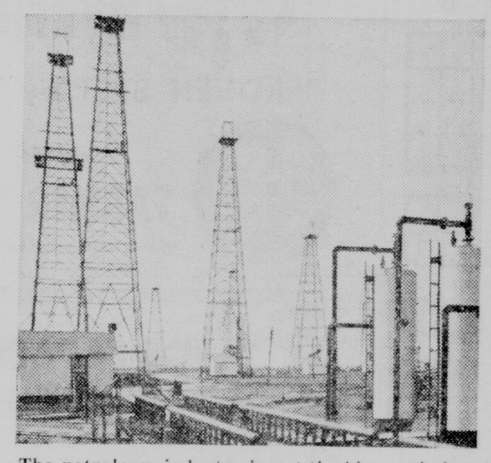
They forget that it was the public's freedom of choice that made those businesses big. They forget that the ability of business to handle big jobs is what helps America in war and serves America in peace.

Companies stay big because millions of customers keep them big. The same people who helped make any business big can make it small again, if they find more satisfaction in buying the products and services of its competitors.

In this country, a company's bigness is one of the best proofs of its usefulness.



The United States is not the biggest country in the world, but it is one of the biggest. It has the highest standard of living for the greatest number of people, because Americans have always been free to produce for themselves and for each other. God gave us a rich land. Competitive effort has made it richer; not without some waste and injustice, but, increasingly, with more efficiency and more fairness than you will find anywhere else. The United States has grown because its people have always believed in bigness, not as an end in itself but as a natural result and reward of worthy effort.



The petroleum industry is not the biggest industry in America, but it is one of the biggest. It contains thousands of separate companies, large and small, competing to serve you better by steadily making petroleum more useful and more widely used. It has probably done more to improve the daily life of the American people, during the past 50 years, than any other one thing. The petroleum industry has grown big because it helps satisfy Americans' desire to live better. Military leaders say that the American petroleum industry's size and vigor have twice proved indispensable in war.

Our company is not the biggest company in the petroleum industry, but it is one of the biggest. From small beginnings, we and our subsidiary companies have grown into an integrated organization of more than 46,000 employees—drillers, transportation workers, refiners and marketers—working together to serve you. We have over 96,000 owners; no one person owns as much as 1% of our stock and no institutional owner has as much as 5%. We have millions of customers, all of them free to buy from our competitors. It is they who make us big—and we can stay big only as long as we serve them well.

STANDARD OIL COMPANY

Our Boarding House .with . . . Major Hoople

Out Our Way — *By J. R. Williams*

Funny Business — *By Hershberger*

"This is our pinhead salesman—he's trying to sell Florida oranges in California!"

Carnival — *By Dick Turner*

"The television set's busted—youse'll have to revive the art of conversation!"

Important Pass

The Khyber Pass is the most important of the passes leading from Afghanistan into India. Its great military importance is due to it being the gateway to the plains of India.

Democrat class ads get results!

Quail often make seasonal migrations on foot.

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FOR YOUR WALLS
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A SELF-SEALING WASHABLE OIL PAINT
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SEDALIA'S MOST COLORFUL ADDRESS
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Now booking spring sales. No sale too large that I can't handle—none too small that it won't be appreciated.
Call me early as I sell often.
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Dead or Disabled Horses and Cows
Hogs-Calves-Sheep Removed Free of Charge
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CALL
Sedalia—4238
La Monte—200
Knob Noster—200
Smithton—80
Cole Camp—76
Windsor—417
We Pay All Tolls
Missouri Tankage Co.
No Horse too Big—
No Pig Too Small

Cheer up your room with my new 'Sunny Glow'
AFRICAN VIOLETS
SPECIAL! Send me this ad —get them for only 35¢ ea.
3 for $1.00
(MONEY BACK GUARANTEE)
Everyone admires these lovely violets—some pink, white, blue—all lovely! Ready to enjoy—about to bloom or blooming. Soon your friends can't tell them from those in stores costing four times as much! For 1, send 35c plus 10c for postage, handling. If you order 3, send only $1; I'll pay postage (or I'll send C.O.D. plus postage). Guaranteed. If not satisfied return at once for refund. I know you'll be delighted!
INSURED for safe arrival
Marie Kruse DEPT. 38960 BLOOMINGTON, ILL.
Send me ..... AFRICAN VIOLETS.
I enclose .....
Name .....
Address .....
EXTRA GIFT! If you order now, I'll send along a suitable waterproof planter of attractive molded composition! Clip this now—USE EASY ORDER FORM!

in Missouri it's
M·F·A Hybrids
"PROVEN BEST by FIELD TEST"
Sold At MFA FARMER EXCHANGES
MFA—Missouri's largest producer of Certified Seed Corn.

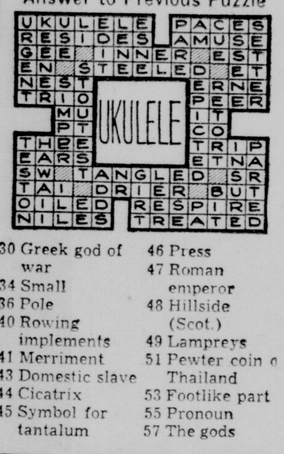
FOR CAPACITY MILK
...FEED PURINA COW CHOW
Milk is worth real money today, and you know that nothing can beat Cow Chow for making lots of milk.
PURINA COW CHOW
IVAN BERRY FEED STORE
210 W. 2nd St. Phone 42

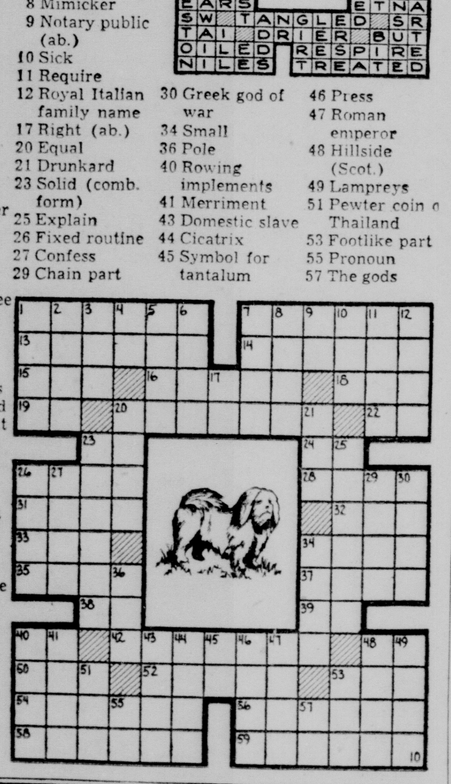
Dog Breed

HORIZONTAL
1 Depicted dog, —— terrier
7 It is an Asiatic breed of ——
13 Antenna
14 Fruits
15 Anger
16 Huge
18 Permit
19 Symbol for cerium
20 Irritates
22 From
23 Symbol for selenium
24 Natural power
26 Proportion
28 Anatomical tissue
31 Above
32 Evergreen tree
33 Rocky pinnacle
34 Fork prong
35 Pitcher
37 Writing fluids
38 Hawaiian bird
39 Compass point
40 Giant king of Bashan
42 Fate
48 Exist
50 Winglike part
52 Frighten
53 Priority (prefix)
54 Eye membrane
56 Trying experience
58 Breed of dog
59 Clamors
4 Yes (Sp.)
5 Bargain event
6 Exclamation of sorrow
7 Confine
8 Mimicker
9 Notary public (ab.)
10 Sick
11 Require
12 Royal Italian family name
17 Right (ab.)
20 Equal
21 Drunkard
23 Solid (comb. form)
25 Explain
26 Fixed routine
27 Confess
29 Chain part
30 Greek god of war
34 Small
36 Pole
40 Rowing implements
41 Merriment
43 Domestic slave
44 Cicatrix
45 Symbol for tantalum
46 Press
47 Roman emperor
48 Hillside (Scot.)
49 Lampreys
51 Pewter coin of Thailand
53 Footlike part
55 Pronoun
57 The gods

VERTICAL
1 Secular
2 At this place
3 Measure of area

Answer to Previous Puzzle





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WE'LL WIRE FOR YOU!
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Auctioneer
Sell The Auction Way
Purebred Livestock
Real Estate
General Farm Sales
Get your dates early as I sell often.
Call at my expense
Olen E. Downs
Phone 2275 Sedalia Mo

PUBLIC SALE

As I am moving to a smaller place, I will sell my livestock, furniture, personal property, at public auction at the farm located 8 miles south of Sedalia on 65 Hiway, 1½ miles east and 1½ miles northwest of Springfork, on what is known as the Mulkey O'Brien place, on—

TUESDAY, FEBRUARY 13 - 1 p.m. Sharp

12 HEAD WHITEFACE CATTLE
2 Whiteface cows, 5 yrs., 2 large heifer calves by side
1 Whiteface cow, 4 yrs., calf by side
1 Black Jersey heifer, 2½ yrs., fresh in March
1 Whiteface heifer, 2 yrs., fresh in June
1 Whiteface heifer, coming 2 yrs. old
1 Whiteface heifer coming yearling
1 Whiteface heifer, 2 yrs., fresh in June
1 Whiteface heifer, 2½ yrs., fresh in March
2 Purebred Duroc-Jersey gilts, farrow by day of sale
3 Rooms of good furniture
Some 10-gallon milk cans
Dishes, cooking utensils, tools of all kinds and many other articles to numerous to mention.

TERMS—CASH: Nothing to be removed until settled for.

MR. AND MRS. BEN STAUS—Owners
Col. Cecil R. Shull and Eddie Lower—Aucts. Mary Lower—Clerk

HOLSTEIN DAIRY SALE

Due to undependable weather conditions for a farm sale, we will sell at the Mexico Stockyards Co., sale pavilion in Mexico, Mo., on

Thursday, February 22 - 12:30 p.m.

66 HEAD OF FIRST CALF HOLSTEIN HEIFERS
Mostly Minnesota and Wisconsin Stock
37 HEAD CONSIGNED BY ROY STEVENS
Nine fresh heifers, with calves by side; 22 heavy springers, freshen near date of sale; 4 yearling heifers; two 7-months old calves. All TB and Bangs tested and each animal has a health certificate.
29 HEAD CONSIGNED BY ROSS C. EWING
These cattle purchased at Baldwin, Wis., March 12, 1950. Bred to purebred Holstein bull and all heavy springers with first calf due March 1. Bangs and TB tested. Bangs vaccinated before breeding.
Terms: Cash. Lunch at Stockyards. No other cattle in sale.
Ed Buckner, Ed Caldwell, Sr., Ed Caldwell, Jr., O. B. Johnson, Auctioneers.

ADMINISTRATOR'S SALE

Pursuant to Order of the Probate Court of Pettis County, Missouri, and to settle the estate of ANNA MARIE KUESEL, Deceased, I will on

SATURDAY, FEBRUARY 17, 1951, at 1:30 P. M.

at 1309 WEST THIRD STREET, IN SEDALIA,

offer at public sale all articles of household goods and kitchen furniture of the deceased, including several pieces of antique furniture and numerous antique picture frames, lamps and dishes.

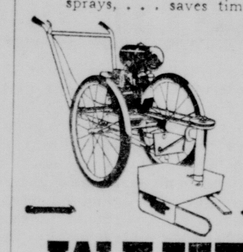
HENRY C. SALVETER—Administrator
Jesse Paul—Auctioneer. J. H. Green—Clerk.

Now let
JAMES BARNES
work for you!

Jimmie has joined our staff and will operate our new blacksmith shop. We have purchased new equipment for this new shop, and Jimmie can do you a good job on any blacksmith work you may have.
Farmers are invited to bring their blacksmith work to Jimmie. He is known as one of the best plow share men in this section and is an expert at all types of blacksmith work.
JOLLY WELDING AND RADIATOR SHOP
508 West 2nd St. Telephone 544

6 TOOLS IN ONE
THAT'S
FARM Easy

FARM EASY with clearing saw fells trees, clears brush
BUILT FOR SERVICE
Handy in almost as many ways as there are things to do around your farm or home, FARM EASY eliminates the *heavy* work! FARM EASY mows grass and weeds, cultivates, fells trees, saws wood, clears brush, compresses air, paints, sprays, . . . saves time in a hundred ways for busy people!



SEEING IS BELIEVING!
Come in at your first opportunity and see FARM EASY, together with its many labor saving attachments. You'll find you're missing something that can do a world of good!
WAHRENBROCK IMPLEMENT COMPANY
1301 So. 65 Hiway Sedalia, Mo. Telephone 332

PUBLIC SALE

Having sold my farm, I will sell at public auction at the farm, 3 miles west of 65 highway on 16th Street road, and one-eighth mile north, on—

SATURDAY, FEBRUARY 17 - 1:00 P.M.

16 HEAD OF CATTLE
1 Whiteface cow, 6 yrs., fresh April 26th
1 Whiteface cow, 4 yrs., calf by side
1 Whiteface cow, 3 yrs., fresh April 11th
1 Whiteface heifer, fresh March 19th
2 Whiteface heifers, 350 lbs. and 600 lbs.
1 Whiteface steer, 500 lbs.
1 Jersey cow, 6 yrs., calf by side
1 Jersey cow, 5 yrs., fresh February 23rd
1 Heifer, 2 yrs., calf by side
1 Heifer, 2 yrs., heavy springer
2 Yearling heifers.

MACHINERY
1 Farmall C tractor, like new
1 Fertilizer spreader, Eze Flow
1 Oliver tractor plow 2-12
1 M. M. power mower, 7-foot
1 David Bradley tandem disc
1 Rubber tire wagon with box, new
1 McCormick mower, 5-foot
2 2-section harrows
1 14-inch walking plow
1 8-inch walking plow
1 2-shovel
1 5-shovel
1 Iron wheel wagon with frame
1 Corn sheller

MISCELLANEOUS
100 Hedge posts
2 Stock tanks
3 Cords of wood
House doors and some lumber, new
Several car doors
Hardwood flooring, new, nearly 100 feet
1 Lawn mower
1 Coal brooder stove
1 Oil brooder stove
2 Chicken pens
Fruit rack
1 Cross cut saw
2 Pitch forks
1 Corn sheller

HOUSEHOLD GOODS
1 Cole's Hot Blast coal heater
1 Perfection cook stove
1 Box wood stove
1 Thor washing machine
1 Kitchen sink
1 Sanitary cot

FEED
275 Bushels Clinton oats
Some baled lespedeza hay.

CHICKENS
Austra Whites and White Rocks.

TERMS—CASH: Nothing to be removed until settled for.

Clyde Galbreath and Byron Galbreath
Olen Downs—Auctioneer. Ralph Dow—Clerk

CENTRAL MISSOURI SALES CO.
MONDAY AUCTION
offering for
MONDAY, FEBRUARY 12th
at the
M-K-T STOCKYARDS
Sedalia, Mo.
Sale Starts at 1 P.M.

80 Whiteface Steers
Yearlings and 2-year-olds
40 Whiteface Calves
450 to 550 lbs.
10 Black Angus Registered Bulls
(These are consigned by one man)

We'll have plenty of milk cows, and stock hogs. Come and bring what you have to sell, for we will have the buyers, and a real auction!
THIS IS WHERE BUYER AND SELLER MEET!

PUBLIC SALE

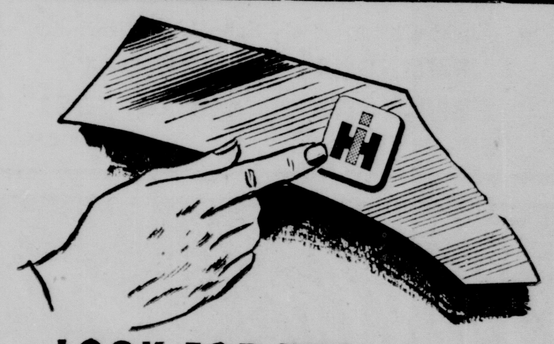
Having sold my farm, I will sell at public auction on the old family farm, situated 7 miles northeast of Houstonia, 1 mile north and 1 mile west of Range Line church, or 7 miles southwest of Marshall Junction, on gravel road, on—

WEDNESDAY, FEBRUARY 14, 1951
Beginning at 10:30 a.m.—the following property:

15—CATTLE—15
1 Roan cow, 5 yrs. old
1 Roan cow, 4 yrs. old
2 Spotted cows, 4 yrs. old
1 Whiteface cow, 3 yrs. old
1 Red cow, 3 yrs. old
2 Roan Shorthorn bulls, about one year old
1 Red Shorthorn bull calf, 7 months old (These are all excellent breeding stock)
1 Shorthorn steer, 500 pounds
4 Shorthorn heifers, about 600 pounds
1 Registered Hereford bull, extra good
5—HOGS—5
3 Hampshire sows, to farrow in March (These are all excellent sows and weigh over 500 pounds each)
1 Red sow to farrow in April, weigh about 400 pounds
1 Hampshire boar.
2—HORSES—2
1 Sorrel horse, 9 yrs.
1 Black mare, 10 yrs. This is a good work team, weighing 1600 pounds each
CHICKENS
150 New Hampshire pullets in full production and about 12 roosters
MACHINERY
1 Front end attachment for Ford cultivator, good
1 Sulky plow
1 Ford 6-foot tandem disc, almost new
1 12-foot smoothing harrow
2 Riding cultivators
1 12-inch walking plow
1 16-inch walking plow
1 Double row stalk cutter, tractor hitch
1 Slip scraper
1 John Deere corn planter
1 Iron wheel wagon with tight grain bed
1 Hay frame
1 Double shovel plow
1 Road drag
1 New feed trough
1 Endgate seeder
1 Set breeching harness, and lot of extra good leather collars, double trees, neck-yokes and etc.
FEED
700 Bushels good yellow, hand-picked corn
250 Bushels good Clinton oats
About 4 or 5 tons good lespedeza hay
2 Tons of good coal.
FURNITURE
1 Kitchen sink, with built-in cabinet
1 Kitchen cabinet
2 Small tables
1 Good Cheer, wood and coal heater
1 Hot Blast wood and coal heater
1 Dining room suite, table, buffet and 6 chairs
1 Rocker
1 Living room suite, 2-piece
1 Day bed with mattress
1 Zenith electric radio, console
1 Battery radio
1 8.3 by 10.6 rug
1 Davis vertical feed sewing machine
1 Porch swing
1 Lot glass dishes, etc.

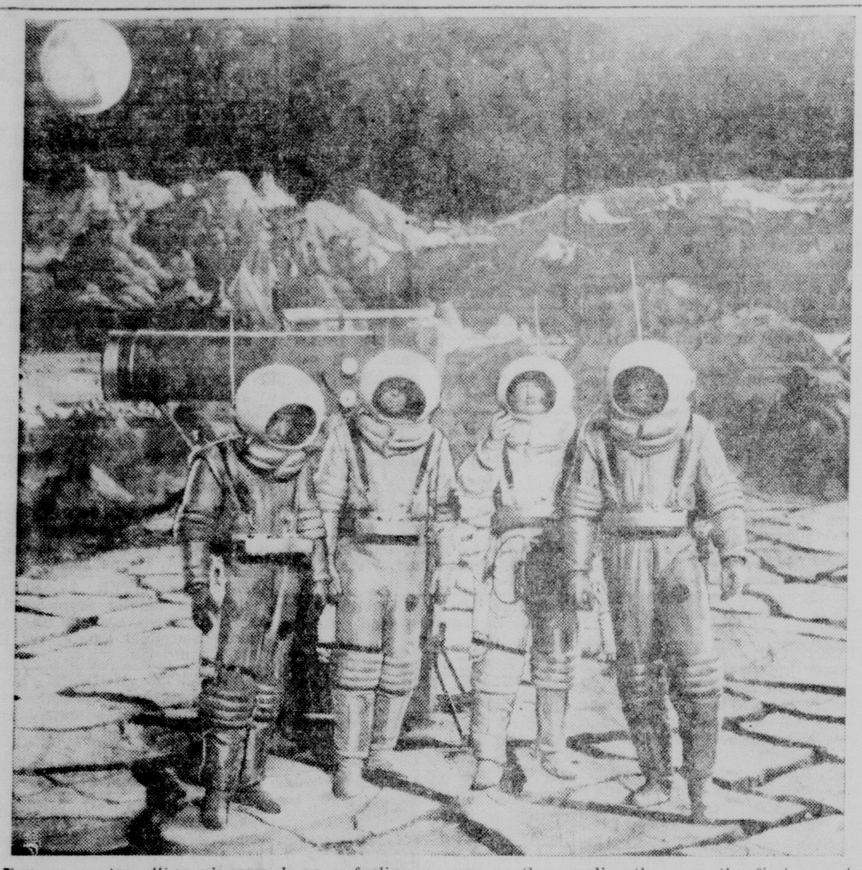
TERMS—CASH: Nothing to be removed until settled for.
—Not responsible for accidents—
Lunch will be served by Ladies of Community Club.

HARRY BERNAND—owner
Col. Ralph Erdwin and Col. Olen Downs—Auctioneers.



LOOK FOR THE
IH SYMBOL OF QUALITY
when you need parts
This symbol assures you of *proper fit* . . . longer wear . . . better all-around performance. It also assures you of getting full value for your money. Don't take chances on "look-alike" parts. Insist on parts that carry the IH symbol. Come in today and select the IH quality parts you need from our large stock.
IH plow shares, for instance, are precision engineered . . . made of tested metals in patterns adapted to your particular type of soil. IH plow share design calls for minimum power to do the maximum plowing job. You save because IH shares last longer . . . you save on tractor fuel costs.
IH 5-STAR SERVICE
★ for care that counts in the field ★
ADAMS TRUCK & TRACTOR CO.
401 West Main St. Telephone 283

MEN ON THE MOON



Four space-travelling pioneers have a feeling o awe as they realize they are the first men to have ever set foot on the moon. ... d are the mountains which literally cover the moon, while that ball in space is our Earth. ... e scene is from George Pal's Technicolor picture, "Destination Moon." The four pioneers are played by Dick Wesson, Warner Anderson, Tom Powers and John Archer—Co-hit on the program is "Big Timber." This unusual program plays today through Wednesday at The Uptown Theatre.

SEDALIA'S OWN CHAMPION

Sedalia's own Rex Rossi, world champion trick rider and trick roper, will appear on the Liberty stage Tuesday night. He will appear with his two teen-age brothers, Smith-Cotton High school students, who are also trick ropers, and his famous Rodeo horse "Apache." Rex has appeared in over 200 movies stunting and doubling for such notables as Roy Rogers, Gene Autry and Bob Steele. With his horse, "Apache," 14 years old, he was a featured performer at Madison Square Garden in 1950. He has signed a contract to appear there this year, too, from September 27 to October 22. Also playing Tuesday night on the screen is the first run feature "Post Office Investigator," starring Audrey Long and Warren Douglas.

Some Timely Shorts From Hollywood

By Bill Becker

HOLLYWOOD, Feb. 10—(AP)—"John!"

"Marsha!"

These two words, repeated with varying inflections and degrees of intimacy for some two and one-half minutes, stand to make 24-year-old Stan Freberg anywhere from $25,000 to $50,000.

Freberg's first record, "John and Marsha," scared to the top of the wacky hit parade in less than three weeks. Capitol, which issued it with some misgivings, says it appears a cinch to top half a million in sales and may hit the million mark.

The record—a ludicrous take-off on radio soap operas, with a little tabasco added—appears to be the first big novelty hit of 1951. Freberg's royalties as writer and performer of the comedy skit will come to about 4½ cents a record.

The platter has been banned by several radio stations and networks here, but Freberg insists "there is nothing vulgar about it—it's a matter of interpretation."

He developed the routine in night clubs while touring the country with an outfit known as Red Fox and his musical hounds.

Freberg, however, is best known as the voice of "Cecil, the sea-sick serpant" and four other characters in the popular TV children's puppet show "Time For Beany."

His animal imitations are much in demand for radio shows and children's records, too.

Blond, bespectacled Freberg, son of a Pasadena Swedish minister, spends a good deal of his leisure time in Griffith Park zoo refreshing his repertoire on animal noises.

"I've a good ear," he says. "All I have to do is hear 'em once.'

He's pretty good at human voices, to. He has to keep reassuring people that he did both voices on "John and Marsha." (He admits he didn't play the pipe organ in the background, though.)

Capitol, which thinks Freberg may become one of the few big comic clicks on disks, has signed him for six records a year for the next three years.

HOLLYWOOD —(AP)— The American Humane Association plans to award a trophy to the animal movie star of the year.

The association, which supervises every scene in which an animal appears, says it feels four-footed performers are overdue for recognition.

It approached the Academy of Motion Picture Arts and Sciences, which gives annual awards to performing humans and received a polite "no" to its proposal of ocsars for animals.

So instead, the association is polling film critics, columnists and editors to choose the "picture animal top star of the year. The winner will get a "P. A. T. S. Y." trophy.

HOLLYWOOD —(AP)— Director Nicholas Ray believes an actor who has actually suffered is the one best able to portray suffering on the screen. And he doesn't hesitate to put his theory into practice.

Here's an example of how he works: Robert Ryan and some other actors, all playing Marine Corps pilots in "Flying Leathernecks," were supposed to look dirty and dog tired for a scene.

It was easy," Ray says. "I stood 'em in front of a wind machine for several minutes while it blasted dust and sand in their faces. It nearly whipped their flying suits off."

While the actors were still tottering, he made the scene.

HOLLYWOOD — (AP) — Juke boxes are rising these days with the high tenor notes of Mario Lanza—the RCA Victor can hardly believe its ears.

Lanza's "Be My Love"—a song written by Hungarian-born composer Nicholas Brodzsky for the film "Toast of New Orleans"—is one of the most successful Victor "Red Seal" records (classical repertorie) since the days of John McCormack. But of course McCormack never made the juke boxes.

Victor reports it is the first time in years a Red Seal artist has outstripped the so-called popular singers in sales appeal. It credits the record sales to a buying splurge by the younger set.

HOLLYWOOD — (AP) — When Burt Lancaster, who yearns to make a horse opera, bought the western novel "Ten Tall Men" he thought he was all set.

He was going ahead with plans to film it, when his director, Willies Goldbeck, began counting the number of westerns made in Hollywood last year. When Goldbeck reached 42 he stopped counting and called Lancaster.

Result of their huddle was a new script based on the same story but laid in Africa. Instead of a horse it will be a tale of the French Foreign Legion.

Peanut butter blended with a little honey makes a sandwich filling youngsters like.

STARTS OF "MIDNIGHT KISS" TOGETHER AGAIN

Mario Lanza and Kathryn Grayson, whose glorious voices and romantic escapades captivated Sedalia audiences a little more than a year ago in "The Midnight Kiss" are together again in a gay, joyous new musical, "The Toast of New Orleans," in color by Technicolor, starting today at the Fox Theatre. David Niven is co-starred.

CHICKEN and CATFISH DINNERS
Short Orders A Specialty
Home Cooking
WARSAW Cafe and Hotel
Mr. & Mrs. Andy Berry

HOMES YOU SHOULD SEE TODAY!

6 rooms, 3 bedrooms, gas heat, basement, hardwood floors—west $13,000

8 rooms, 4 down, 4 bedrooms, full basement, hardwood floors, 3 car garage, excellent condition $12,000

5 rooms and bath down, 4 room apartment and bath up. Completely furnished, gas heat—good location $12,500

6 rooms, 3 down, 3 bedrooms, gas heat, beautiful large corner lot, Southwest $14,000

HERB STUDER REAL ESTATE
415 So. Lamine—Phone 788
Tom Henry—salesman

Contact Us For This Property if Interested!

4 Rooms, lights and water, garden spot $2250
4 Rooms, new, modern, corner lot 4850
5 Rooms, modern, new gas furnace, corner lot 6000
5 Rooms, modern, gas furnace, good location 7750
5 Rooms, modern, full basement, Southwest 6800
6 Rooms, modern, East Broadway.
5 New homes ranging in price from $4,850 to $11,000
GOOD FARMS AND SUBURBAN HOMES FOR SALE.
Henry E. Engle—Real Estate Broker
202½ South Ohio Telephone 719
Salesmen: Mrs. W. F. Keith - Bert Walkup - Mrs. O. J. Smith

Fox The Place To Go
★ ★ ★ New, Joyous Musical!
STARTS TODAY!
TOGETHER AGAIN —Those singing sweethearts of "That MIDNIGHT KISS"
Kathryn Mario David
GRAYSON · LANZA · NIVEN
"The TOAST of NEW ORLEANS"
M-G-M's TECHNICOLOR FIESTA
J. CARROL NAISH · JAMES MITCHELL · RICHARD HAGEMAN · CLINTON SUNDBERG
Plus! 15 Thrilling Minutes!
"Basketball Headliners of 1950"
Featuring highlights from ten top games of the National Invitational Tournament and the N C E A!
Bugs Bunny ● Technicolor
"BIG HOUSE BUNNY"
MOVIETONEWS
Cont. Today From 2
50c 'Til 3 p.m.
Features:
2:35-4:55-7:15-9:35

A POWERHOUSE OF LOVE AND VIOLENCE
LURKS IN THE DEADLY MENACE OF DARK CITY!
LIZABETH SCOTT · DON DeFORE · DEAN JAGGER
DARK CITY
Shown 3:40 6:50 9:55
TWO STAR-STUDDED 1st RUN THRILL HITS!
Continuous from 2
Charlton Heston - Viveca Lindfors
PLUS! Convicts as "Guinea Pigs" Drug X... Drug of Death... or Boon to Mankind!
Experiment Alcatraz
Shown 2:40-5:40-9
starring JOHN HOWARD · JOAN DIXON
WALT DISNEY TECHNICOLOR CARTOON ● LATE NEWS
TODAY! AND MON!
LIBERTY
45c-15c ANYTIME

TUESDAY NIGHT ONLY!
ON THE STAGE
SEDALIA'S OWN
REX ROSSI
WORLD'S CHAMPION TRICK RIDER AND TRICK ROPER.
Renowned Rodeo Cowboy who has appeared, stunted and doubled in more than 200 movies!
With his famous HORSE "APACHE," and TEEN-AGE TRICK ROPERS
JIMMIE and BENNIE ROSSI
A RODEO ROUNDUP OF ROPIN, RIDIN' AND SHOOTIN' THRILLS!
PLUS! ALL NEW FIRST RUN SCREEN PROGRAM!
Audrey Long - Warren Douglas "Postoffice Investigator"
STAGE SHOWS 7:20 - 9:30
Admission this engagament only!
Adults—60c - Kiddies—25c
LIBERTY

LOW PRICES EVERY DAY
DON'T GIVE UP
TRY OUR LENTEN SPECIALS
OLD FASHIONED BRICK CHEESE Lb. 55c
AGED—NEW YORK SHARP CHEESE Lb. 69c
Butter-Nut COFFEE lb. can 79c
Kraft's VELVEETA 2 lb. loaf 85c
Armour's Colored MARGARINE 2 lbs. 55c
Nutritious—Economical MACKEREL Tall can 19c
Pure Cane SUGAR 10 Lb. Bag 89c
Tender—Guaranteed Quality VEAL STEAK lb. 49c
Pure Pork—Country Style Sausage lb. 23c
Tender—Boneless Veal Stew lb. 69c
Meaty—Flavorful Smoked Hocks lb. 29c
Pan Ready Whiting lb. 20c
Texas Seedless—Full of Juice PINK GRAPEFRUIT 10 for 49c
Fine For Salads or Stuffing Green Peppers lb. 29c
Calavo Avocados 2 for 19c
Fancy Ring Packed Apples Red Delicious Golden Delicious Bushel Basket $2.79
GOLDIN'S SUPER MARKET
BETTER FOODS FOR LESS
206 W. MAIN SEDALIA, MO.
LOW PRICES EVERY DAY

NOW! FEEL THE THRILL OF TOMORROW'S DREAM COME TRUE!
Color by TECHNICOLOR
THE THRILLING STORY OF MAN'S CONQUEST OF SPACE...
A JOURNEY INTO THE UNKNOWN!
George PAL presents "Destination MOON"
TOM POWERS DICK WESSON WARNER ANDERSON JOHN ARCHER
"DESTINATION MOON" SHOWS AT 2:30 ● 5:30 ● 8:35
CO-HIT
OUTDOOR ADVENTURE!
BIG TIMBER
RODDY McDOWALL JEFF DONNELL LYN THOMAS
"BIG TIMBER" SHOWS AT 3:55 - 7:00 - 10:05
UPTOWN
CONTINUOUS TODAY FROM 2:30
● ADDED ● COLOR CARTOON NEWS FLASHES
TODAY! THRU WED!

IMPROVED FARMS FOR SALE
POSSESSION MARCH 1st
ALL HAVE ELECTRICITY

196 acre Turner farm, 3 miles east on 50 highway. 7 rooms, all modern, brick home. All land may be cultivated.
173 acres, 7 miles out. Good, all modern house. Extra good barn. All land may be cultivated.
80 acres near Hughesville.
210 acres. Nicely improved. Otterville.
122 acres. 14 miles out—only $6000.00.
160 acres, 8 miles out $12,500
100 acres, 8 miles out....$6500
100 acres, 8 miles out....$7000
15 acres, close in. All modern improvements. $15,000.
300 acres, all modern....$40,000

Own your own farm!
Come in and talk to us about financing.
Donnohue Loan & Investment Co.
410 South Ohio Telephone 6

Real Estate For Sale

7 ACRES, 5 room dwelling, full basement, electricity, barn, good well, school bus, 6 miles east, $6000.
7 ACRES, suburban, 5 room modern home, basement, furnace, stoker, bath, automatic hot water heater, just outside city limits, $8500.
6 ROOMS, (new), 1 story, 3 bedrooms, modern, $8500.
5 ROOMS, modern except heat, extra lot, Southwest, $5500.
7 ROOMS, modern except heat, 3 lots, 1109 East 14th. Priced to sell.
5 ROOMS, new, modern, attached garage, southwest.
2 APARTMENT, modern, extra nice, 1 Apartment unoccupied, West.
(Loans on City Property and Farms)
CARL and OSWALD
[illegible] So. Ohio Phone 29[illegible]
John E. Bohen—Salesman

CLASSIFIED ADVERTISING

Democrat-Capital want ads are accepted Monday through Friday until 10 a. m. for publication in the Democrat that day and Capital following morning. Sunday Democrat-Capital want ads accepted until 5:00 p. m. Saturday afternoon preceding.

	1 day	3 days	6 days
10 words	$ .42	$ .84	$1.05
11 to 17 words	.63	1.26	1.58
18 to 23 words	.84	1.68	2.10
24 to 30 words	1.05	2.10	2.63
31 to 36 words	1.26	2.52	3.15

Rates quoted are for consecutive insertions. Rates for a greater number of words on request.
Card of Thanks—in Memoriam: 30c per line. 5 words to the line. Set in verse, 35c per line.
CLASSIFIED DISPLAY RATE: $1.12 per column inch each insertion.
NATIONAL CLASSIFIED RATES: Applies to advertisers living outside Sedalia's primary trade area 5c per word per insertion, 20c per word for six consecutive insertions. Classified display $1.12 per column inch.
All want ads are carried as cash items. Those accepted over the telephone must be paid within one week. Contract accounts must be paid before 15th month following.

PHONE 1000
Ask for Ad Taker

I—Announcements

3—In Memoriam

REMEMBER—our convenient location. Plus an easily remembered Phone 1400, evening phone anytime 5139-M-4. Pfeiffer's Flower Shop.

5—Funeral Directors

YOU SHOULD INVESTIGATE THE PERSONAL SECURITY PLAN
in time of need the entire cost of memorial services can be paid through the personal security plan regardless of how little has been paid in advance.
PHONE
McLAUGHLIN BROS. FUNERAL CHAPEL

7—Personals

VOICE: Private instruction. Mrs. A. R. Beach, 3629—Studio 2160.

WATKINS PRODUCTS: Store, 814 West 16th. Phone 1011. Powell Cain.

WHAT DO YOU KNOW JOE—other than Fina Foam is the perfect upholstery cleaner. Steck's Drug.

ENROLL NOW—tap, ballet, acrobatic, toe, baton twirling. Harper's School of Artistic Dance. Phone 3574.

DRIVING NEW CAR—to California state. Leaving Wednesday, February 14. Desires riders. Phone 4402, Tipton.

ALCOHOLICS anonymous will help any man or woman who sincerely wants to stop drinking. Write Friendship Group, Post Office Box 305, Sedalia, Missouri.

TO MARY—
I was with Tommy when he ordered your Valentine Corsage from
Pfeiffer's Flower Shop
501 So. Ohio Sedalia, Mo.

10—Strayed, Lost, Found

LOST: SHRINE LAPEL PIN—Phone 4506 for reward.

LOST: IDENTIFICATION BRACELET—silver, my name engraved on same. H. Clyde Cartwright, Route 2, Sedalia. Phone 5224-R-2.

II Automotive

11—Automobiles for Sale

1931 MODEL A FORD—coach, in good condition. Phone 4972-W.

GOOD USED CARS: Cheap Decker Used Cars, 220 East 2nd.

1940 CHEVROLET—Tudor, radio, heater, seat covers. Phone 45 Houstonia.

1938 CHRYSLER — good tires, radio, heater. $100. Phone 5270-W-71.

1941 DODGE—tudor, new motor. 1946 Buick, 4-door, both good condition. Phone 74, Houstonia.

1948 CROSLEY—Station Wagon, radio and heater, bargain, only $395. Lewis Motor Co., 620 South Ohio.

ROUTSZONG MOTOR COMPANY for better used cars at lower prices. 225 South Kentucky Phone 397.

1950 CROSLEY — Convertible, demonstrator, guaranteed same as new. Liberal discount. Lewis Motor Co., 620 South Ohio.

AUTOMOBILES
1949 MERCURY
1948 CHEVROLET Aero Sedan
1948 WILLIS STATION WAGON
1947 PACKARD SEDAN
1947 CHEVROLET
1947 CHEVROLET TRUCK
1946 CHEVROLET PICKUP
AND OTHERS
If you don't see what you want outside, come inside, we have some in storage.
JANSSEN MOTORS
East 3rd and M-K-T Tracks
Phone 517 — Open Evenings

11-A—House Trailers For Sale

HOUSE TRAILERS: New and used. Easy terms. 24 to 36 months. Liberal trade-in. White Spot Tourist Camp, ½ mile West 50 Highway. Phone 4259.

12—Auto Trucks for Sale

1948 FORD TRUCK—Long wheel base, lime bed, reasonable. Phone 45 Houstonia.

14A—Garages

RECAP your present tires, save at least 60%, with Radi tred or O. K. Chain tread with 25% more traction than chains. Nation wide guarantee. O. K. Rubber Welders, 540 East 3rd. Phone 116.

Democrat class ads get results! Phone 1000.

II Automotive

14A—Garages (Continued)

SPECIAL
With every brake relining job we will give free brake adjustments for the life of the lining at no increase in price. All parts and labor strictly guaranteed.
Free brake inspection.
Woolery Auto Service
1604 So. Ingram Phone 925

15—Motorcycles and Bicycles

BOY'S BICYCLE — 26-inch $5. 1630 South Barrett. Phone 4594

16—Repairing—Service Stations

HUNTING AND FISHING LICENSES. Battery charging, fast or slow. Free maps for all states. Floral Station, 16th and 65. Phone 3260.

17—Wanted—Automotive

WANTED AUTOMOBILES, trucks, pickups. Janssen's Motors, 540 East 3rd.

WANTED USED TIRES: We pay more than the rest to get the best O. K Rubber Welders. 540 East 3rd.

III Business Service

18—Business Services Offered

FOR CONCRETE WORK: Phone 2937.

DITCH DIGGING by Jeep. Leon Swope. Phone 5607.

SEWERS and drains opened our way or no pay 2720.

RADIO REPAIRING at Cecil's Bicycle Shop 704 South Ohio. 3987

POND BUILDING, hedge pushing, general dozer and crane work. Phone 515, Howard Construction Company, 1419 North Osage.

MIDDLETON GUN and Curio Shop, 321 East Main. Phone 3481. Antiques of historical interest. Guns repaired.

ZAHRINGER REFRIGERATION service. Phone 4126 or 3937.

SAW FILING, retoothing. Horttor, 1202 East 12th street. Phone 4927-M.

IDEAL PRINTING COMPANY, 411 Wilkerson at Moniteau. Phone 120.

TREES TRIMMED, topped and removed. Free estimates. Phone 5050-J.

PEABODY RADIO SERVICE: 25 years at 1319 South Osage. Phone 854.

RELIABLE DETECTIVE SERVICE: Post Office Box 346, Sedalia. Phone 1694.

UPHOLSTERING, SLIPCOVERING. John Miller Upholstering Shop, 613 South Engineer. 2295.

CESS POOL and septic tank cleaning. Phone 1106-J or write Esser Brothers, Route 2, Sedalia, Missouri.

FOR FYR FYTER—Fire extinguishers Sales and Service see R. D. Brown, Route 3, Sedalia. Phone 5274-R-2.

WASHER SERVICE: Wringer rolls, parts, belts. We repair all makes. Pickup, delivery. Burkholders, 202 Ohio. Phone 114.

WASHERS, RADIOS, Vacuum sweepers repaired. All makes. Sales and service. Sedalia Vacuum Company, 513 Lamine. Phone 4710.

ELECTRIC MOTORS REPAIRED, rebuilt. All work guaranteed. Cole's Electric Motor Service, 420 South Osage. Phone 410.

JOINT GUMMING SETTING and sharpening circular saws. 10 to 48 inches. Retoothing, sharpening hand saws. Frank A. Twenter, 1423 South Kentucky. Phone 494-J.

CUSTOM DIGGING for gas, water, sewer lines and field tiling. 8 inch and 14 inch width. For estimates call 5257-M-4. R. R. Harkless, 8 miles South on 65 Highway.

CUSTOM BUTCHERING and meat processing. Most modern and sanitary packing house in Pettis county. Burnett Packing Company. West Main Street Road, Sedalia, Missouri. Phone 318.

RUSCO All Metal
Combination storm windows and screens, 30 months to pay. Dean S. Binderup. Phone 5696 Evenings.

LANDSCAPING
Shrubs and Evergreens
Yardwork
We Guarantee a Stand of Grass
Call now for free estimates. Also pruning and tree trimming.
Phone 69-W
C. R. Clemons

18-B—For Rent

NEW FLOOR SANDERS, electric floor polishers. Chalking guns. Dugan's. Phone 142.

NEW FLOOR SANDER, polisher for rent day or half day. Cook's Paint, 416 South Ohio. Phone 108.

19—Building and Contracting

BUILT-IN CABINETS and storm windows, also furniture repairs. Phone 4765.

CARPENTER, PAINTING and repair work. Guy Brownfield. Phone 2228.

CARPENTER, CHIMNEY, roof repair, cement work. Phone 4245-J or 1409-W.

REAL CLAY TILE hearth, bathroom, kitchen, etc. Free estimates. Sedalia Tile Company, 923 East 10th. 550.

21—Dressmaking and Millinery

SEWING WANTED: 537 East 4th. Phone 1938.

SEWING, ALTERATIONS: Prompt. 1805 South Kentucky. 1747-W.

III Business Service (Continued)

23—Insurance and Surety Bonds

M. F. A. AUTO, Hospital Insurance. Gerster, 107 East 2nd. Phone 337.

M. F. A. INSURANCE: All kinds. Robinson, Phone 709. M. F. A. Exchange.

AUTOMOBILE INSURANCE — Lowest rates. Save 40%. C. E. Messerly, 118 West 3rd.

24—Laundering

IRONINGS WANTED — Phone 2147.

WASHINGS WANTED 2003 West Broadway. Phone 2543.

PANEL CURTAINS washed and stretched. Phone 5760-W.

RUTH ANN'S LAUNDERETTE: 715 West 16th. Phone 3257.

LO-MART HOME LAUNDRY: Clean, sanitary. Wet or dry service. 30 minute wash. 507 South Ohio. Phone 629. Shop while you wash.

25—Moving, Trucking, Storage

LIGHT HAULING: Also trash and cinders. Phone 1912.

SEDALIA MOVING and Transfer. Phone 10. Free estimates all jobs.

LIVESTOCK HAULING anywhere, trailer or truck. Herman Gieser, Phone 1722-R.

DAN DOTY'S MID-STATE STORAGE and Transfer. Dependable service, storage, local and long distance moving, packing and crating. Lamine and Missouri Pacific Tracks. Phone 946.

FRANK VAN DYKE. Phone 702. Specialize furniture moving local, long-distance. P S C. I C C permits. Agent for American Red Ball Transit, Pioneer movers anywhere in U S. Call day or night, Frank Van Dyke 5150-W-1, or Amos Franklin 3158 M. Livestock hauling anywhere. Freight, irregular route.

Dan Doty's
MID-STATE
Storage and Transfer
118 N. Lamine—Phone 946
Authorized Agent for
North American Van Lines
Long Distance Moving
Anywhere-Anytime
INSURED MOVERS
FREE ESTIMATES

26—Painting Papering

PAPER HANGING and painting wanted. Phone 4642-W.

HANGING AND CLEANING paper, also painting. Phone 722.

PAPER CLEANING — Paper steaming. Painting. C. L. Vansel. Phone 3721-W.

PAINTING, Papering, Floor refinishing. Work guaranteed. W Bransetter. Phone 3017-J.

29—Repairing and Refinishing

FLOOR SANDING by experienced men. Free estimates. Phone 2928-W.

CHIMNEY WORK, carpenter painting, concrete and plumbing. J. M. Holloway, 311 West 9th. Phone 5680.

30—Tailoring and Pressing

TAILORING, Alterations. Quality workmanship. Ladies, men's. John Thies, 218 Lamine.

HENRY HOLST, TAILOR: New location 416 East 6th. Suits to order, alterations and remodeling. Phone 3437-W.

IV—Employment

32—Help Wanted—Female

WANTED COMPANION — for mother at Tipton. Mrs. Martin Harrelson, 1408 South Carr. Phone 1758.

HOME DEMONSTRATORS — Needed in Sedalia and vicinity to conduct Penny-Wise Plastic Parties. Will be trained. You can average $200 monthly in commission for 15 hours work per week! For personal interview write Penny-Wise Plastics, P. O. Box 4718, Kansas City, Mo.

TEACHERS WANTED
Interesting vacation positions paying teachers selected $750 to $1500 depending on ability and length of vacation, plus valuable training at our expense. An experience which will advance you professionally. Requirements: 25 to 50 years, 3 years' teaching experience, good record and standing. Number of openings limited. Write immediately in confidence for personal interview, giving phone. Box 785 Care Democrat.

33—Help Wanted—Male

MARRIED MAN — farm work, house, electricity. Phone 709 or 4577-W.

MARRIED MAN — and son for farm work, experienced. Good house, electricity, water, steady employment. Harold Schanz. Hughesville, Phone 5134-W-1 Sedalia.

WANTED: TWO MEN—to learn heating and air conditioning. Good pay while learning, if you qualify. No phone calls please. Holland Furnace Company, 115 East 2nd, Sedalia.

RELIABLE MAN—with car wanted to call on farmers in North Pettis county. Wonderful opportunity. $15 to $20 in a day. No experience or capital required. Permanent. Write today. McNess Company, Department A, Freeport, Ill.

WANTED
A good, reliable man between 26 and 50 to work in Sedalia. Assured income, plus commission. Car necessary. If you are interested in making good money, come to Room 304 Ilgenfritz Building between 1:30 and 4:30 Monday or Tuesday.

33A—Salesmen Wanted

TAILORING SALESMAN — Our new spring line now ready. Extremely colorful line of most beautiful fabrics obtainable. Large samples to sell from. Good commissions. Write Dept. S, Scot Woolen Co., 520 West Main St., Louisville 2, Ky.

IV—Employment (Continued)

33A—Salesmen Wanted (Continued)

SALESMAN — full or part time. 50% minimum commission, fast selling repeat auto product. Ringin Labs, 1151 South Broadway, Los Angeles 15, Calif.

ADVANCED COMMISSIONS — Sell stores, bars, hotels. Big line novelties, calendars, electric signs. Cash bonus. Free samples. Write Pricing Press, Dept. N, 103 Lafayette, New York C. 13.

HERE IS A SPLENDID—opportunity for a qualified man. You must have a car—enjoy meeting people—getting around in healthful work. You'll be your own boss with job-security. No depressions or layoffs. Build yourself a future in a business where age is no handicap. Write Rawleigh's, Dept. MOB-452-FF, Freeport, Ill.

I'LL SEND YOU A FINE SUIT and start you in a big money business in the Sedalia area. Get your made-to-measure suit without cost taking orders from friends at direct-from-factory prices. Pocket big commission on all orders. Get splendid demonstration outfit and tested plans. Work from home or office. Top men make up to $12,000 in a year. No experience needed. Write BUSINESS MANAGER, Department 196, Box 23, Cincinnati 6, Ohio.

36—Situations Wanted—Female

HOUSEWORK WANTED: By day. Phone 1328 evenings.

WILL CARE for children while mothers work. Phone 2762.

WILL CARE for children while mothers work. Phone 4040-W.

WILL STAY — with children or shut-ins in your home. Nights. Phone 3648.

EXPERIENCED WHITE WOMAN —wants general housework in modern home, stay nights. Phone 3977.

PRACTICAL NURSE — desires case in Sedalia or private nursing in hospital. References. 709 West 5th. Phone 1777.

37—Situations Wanted—Male

TRASH HAULING, garden plowing and fertilizer. Phone 4764 or 1785-J.

WOOD SAWING and plowing and hauling of all kinds. Manure for sale. Phone 1633-J.

V Financial

38—Business Opportunities

MAN WANTED
Local business part or full time. No experience required, no selling.
$2,475 Cash Required which is tangible secured.
This opening pays excellent weekly income.
Will stand your bankers inspection.
Give phone number WIRE OR WRITE Box 788 c/o Democrat

40—Money to Loan—Mortgages

FARM AND CITY LOANS 4% no commissions. W D Smith.

VII Live Stock

47—Dogs, Cats, Other Pets

ENGLISH POINTER PUPS — for sale. William Curtis, Route 3, Sedalia.

REGISTERED COCKER PUPPIES —blonde and black. Phone 24-F-22.

COCKER SPANIEL PUPPIES: Toby, 17 miles south Sedalia, Highway 65.

47A—Rabbits for Sale

RABBITS—for eating or breeding. 1008 East 15th. Phone 5510.

48—Horses Cattle Other Stock

SHOATS—for sale. Phone 4972-W.

FRESH MILK GOATS — for sale. Phone 2409-W.

7 PIGGIE GILTS: Double treated. John Cole, Route 4, Sedalia.

CHESTER WHITE GILTS—Bred $100 each. Stevens McClure. Phone 5342-R-2.

3 BLACK BULL CALVES: Purebred, no papers. G. L. Raymer, Windsor, Missouri.

KILLER HORSES: We pay $1.50 hundred, delivered. Sedalia Rendering Company.

GOOD TEAM WORK HORSES, miscellaneous horse drawn machinery. Phone 1523, Smithton.

10 YOUNG JERSEY COWS—and heifers. One registered Jersey bull, calfhood vaccinated. F. W. Bishop, Tipton.

SEVERAL GOOD DAIRY COWS —bred and open heifers. Anderson, 32 and Grand. Phone 4101-R or 1301.

8 WEANING PIGS—1½ miles south on Marshall avenue. Harold Stemphley or inquire at Marge's Cafe, East Highway 50.

3 GOOD HOLSTEIN COWS—Two with heifer calves, two weeks old. Moving to town, must sell. Arthur Meyer, Phone 3-F-21 Sweet Springs.

REGISTERED YORKSHIRE BOARS — Dam, H. R. Beauty 31 D. Number 62974. Sire, Westview Duke 1 D. Number 71353 for sale. H. W. Tegtmeyer and Sons, Route 1, LaMonte.

49—Poultry and Supplies

FRYERS dressed or alive, 1524 East 6th. Phone 4183-R.

FAT HENS and capons. 2023 South Grand. Phone 3527.

FRYERS—three pounds and over, 35c per pound. Frame. 5245-W-3.

HENS AND FRYERS—live and dressed, dressed capons and guineas. 2023 South Grand. Phone 3527.

140 WHITE LEGHORN HENS—$1 each, sell before Feb. 20. Ernest Templemire. Phone 1420, Otterville.

VIII Merchandise

51—Articles for Sale

BABY BUGGY: Used once. $20. Phone 2606.

SEWING MACHINE — Portable electric. Phone 4125.

RUGS 9x12 AND 6x9—men's suits, girl's coats. Phone 3890.

VIII—Merchandise

51—Articles for Sale (Continued)

OIL BURNER—3-room, like new. 1620 South Ohio after 5.

HOT WATER TANK—30 gal., side arm gas heater, furnace coil. Phone 3171.

ANTIQUES: Modern guns wanted. Janssens, 538 East 3rd. Phone 517. Open evenings.

WASHER WRINGER ROLLS, belts, parts, vacuum cleaner bags, belts, brushes. Sedalia Vacuum Company, 513 Lamine. Phone 4710.

NEW REFRIGERATORS, sewing machines, washers, cleaners, radios. Terms-Trade. Sedalia Vacuum Company, 513 South Lamine. Phone 4710.

GUNS, FISHING TACKLE—Sporting goods, sold, bought. Hunting and fishing license, guns repaired, chokes installed. We buy antique and modern guns. Sedalia Gun Shop, 220 East 3rd. Phone 227.

THE NEW THOMAS STORE
1101 EAST 5th — PHONE 2926
Purchases of $50 or more may be paid for on the payment plan.
New and used goods of all kinds.
We are in a position to save you money.
Basement jacks, lumber.
Plumbing supplies, rotary pump, motored grinder, tools, trunks, washers, violins, cookers, brooms, bed springs, clocks, 650 & 600x16" fine used tires and tubes, new goose feather pillows, beautiful new light fixtures, refrigerators, lamps, bargains in coal stoves, oil heat circulators, new linoleums at bargains.
The Plymouth Panel has been reduced in price to $300.
FREE PARKING

51A—Barter and Exchange

ANTIQUES AND MODERN GUNS wanted. We trade and sell shotguns, rifles, revolvers also sporting goods. Janssen's Motors, 528 East 3rd. (In new building). Phone 517. Open evenings.

51B—Dead Animals

TOP PRICES PAID FOR
DEAD STOCK
Removal in 2 hours of call.
SEDALIA RENDERING CO., Inc.
"We Pay Phone Calls"
Phone 5090 Res. Phone 190

53—Building Materials

LUMBER Oak and pine. Doyle Furnell. Phone 1999.

BLACK DIRT road and concrete gravel. Phone 3006-J.

NATIVE LUMBER—All dimensions. Walnut lumber. George Mehan Home, 4½ miles north LaMonte. Route 1.

54—Building Office Equipment

COMBINATION CASH REGISTER—R. C. Allen, practically new, General Electric pop cooler, good condition, contact Glen W. Kuhlman, Route 1, Knob Noster. Phone 65-F-2.

55A—Farm Equipment

SEE US FOR FARM MACHINERY Bargains. Mansfield's, Sedalia, Missouri.

REGULAR FARMALL—On rubber, 7-foot mower, 2-14 inch John Deere plow, 1950 Chevrolet truck, 10,000 actual miles. Leo Greene, mile north of Montserrat.

56—Fuel Feed Fertilizer

WINDSOR LUMP COAL: Phone 5044 or 785.

WOOD FOR SALE: Slim Meyers, Phone 5252-M-2.

LESPEDEZA HAY—Clinton oats, J. W. Raines, Beaman.

LESPEDEZA HAY—for sale, also clover. H. E. Patrick, LaMonte.

55% MEAT SCRAPS or tankage. High Point Service. Phone 4224.

WOOD—mixed. $10 cord, delivered. Phone 5239-M-4, Elkins.

WOOD, DRY OR GREEN: Small orders. 1946 International truck. 4290.

GOOD LESPEDEZA HAY — 40c per bale. 4972-J. L. R. Montgomery.

59—Household Goods

DIVAN—Phone 2481.

RUG—8x10, and davenport. Phone 2758.

NEW PILLOWS: Goose feathers or mixed. Phone 3640.

THOR WASHING MACHINE: Used one year. Phone 4669.

LIVING ROOM SUITE — 1617 South Sneed. Phone 1619-J.

GAS CIRCULATOR — 55,000 B.T.U., two gas ranges. 3332-R.

HOOVER VACUUM CLEANER—good condition $25. Phone 2435.

ELECTRIC REFRIGERATOR: Good condition. 1008 East 10th.

DOUBLE COTTON MATTRESS—Clean. 107 South Quincy. $6.00.

ANTIQUE—Walnut secretary for sale. Write Box 784 care Democrat.

FURNITURE, TOOLS, Etc. Sold, bought. Ralph's, 106 West 11th. 4125.

NICE BEDROOM SUITE — very reasonable. 1612 West Broadway.

WHITE HOOSIER KITCHEN CABINET—1806 West Broadway.

LIVING ROOM SUITE—One twin bed, rug, and porch furniture. 1114 South Marshall.

GENERAL ELECTRIC REFRIGERATOR: 5 foot, excellent condition. 1717 South Barrett.

STOVE—practically new. Refrigerator, 5-piece dinette set, other articles. Phone 4891 after 5 p. m.

NEW ELECTRIC SEWING MACHINES—$69.95. Terms, $17.85 down, $5 month. Sedalia Vacuum Company, 513 South Lamine, Phone 4710.

VIII—Merchandise

59—Household Goods (Continued)

GAS STOVE — high oven, nice condition. $39.50. 306 West 3rd.

SERVEL REFRIGERATOR—De-Luxe model, 8 cubic foot, bottle gas. George Groupe, Florence, Mo.

SINGER SEWING MACHINE — drop head. General Electric refrigerator, both good condition. 301 West Main.

WE BUY, SELL and Trade: 1218 South Engineer. J B Shull Used Furniture Store. All merchandise satisfactory.

REFRIGERATOR: Apartment size. Overhauled and refinished. Guaranteed. See Sunday or after 5 p. m. week days. 605 East 11th. Phone 1543-J.

VENETIAN BLINDS: New sensational Ezi-Kleen. Makes cleaning easy. Available immediately. Callies Furniture Company. 203 West Main. Phone 412.

VENETIAN BLINDS: Call me for a "blind date." Any style expertly installed. F H A monthly terms if desired. The Blindman. Phone 5696 evenings.

RECONDITIONED WASHERS, refrigerators, sewing machines, cleaners, radios. Reasonable prices. Sedalia Vacuum Company, 513 South Lamine. Phone 4710.

ATTENTION! — Mehornay's are discontinuing their finest line of custom built furniture at 40% off regular price. These are Globe Colony Court period pieces and the following are examples of true value-packed specials. 1 Ladies' Chair, (down cushion, 6-in. fringe base) was $118.00 now $69.50: 3 Period Chairs, were $94.50 each, now $69.50 each; 1 Charles London Sofa was $224.00 now $134.50. 1 Lawson Sofa, was $189.00 now $114.50. Hurry today to Mehornay's, 123 South Ohio, Sedalia.

59B—Furniture to Rent

SIMMONS ADJUSTABLE hospital beds for rent. Callies Furniture Company.

61—Machinery and Tools

USED SHOE MACHINERY—Call 5735-J.

DISC HARROW—lift type flexible, cultivator F-20 or regular, slightly used. Lyne Supply Company, LaMonte.

USED CATERPILLAR TRACTORS — with bulldozers. Used motor graders. Various models. $400 up. Hobson and Company, 4457, 3025.

1949 FORD TRACTOR — with plow, disc, cultivator, and mower. Price $2,000. Call 2747 between 9 a.m. and 3 p.m. Can be seen at 718 East 14th street.

62—Musical Merchandise

8-TUBE CABINET RADIO—$15. Phone 3427.

ZENITH CABINET RADIO: 10 tube. J. S. Greede, 1621 South Barrett. Phone 3189-J.

WIN A ZURCHER GIFT DIAMOND
Enter Contest Today!
For complete details turn to page 5 this issue.
ZURCHER'S

63—Seeds, Plants, Flowers

GOOD CLINTON SEED OATS: Phone 5116-R-2.

COLUMBIA SEED OATS—good. Phone 5189-J-3.

RED CLOVER SEED for sale. Phone 5171-M-4. Clarence Williams.

TIMOTHY SEED — recleaned, good. About 2000 pounds. Inquire Manila Store, Jim Hosford, Route 2, Green Ridge.

RECLEANED TIMOTHY SEED. Recleaned Lespedeza seed. Good Clinton seed oats. Max Riecke, Spring Fork, Phone 5237-M-4.

66—Wanted—To Buy

WANTED BATH TUB—4½ or 5 feet. Phone 430.

WE BUY HIDES, tallow, grease. Sedalia Rendering Company. Phone 5090.

WE BUY scrap iron and junk cars. McCowan Brothers Auto Parts, Main and Park. Phone 4012.

WE BUY COW and horse hides also grease, sheep pelts and black walnuts. M and M Hide and Fur Company, 301 West Main.

WILL PAY $5.00
for 1921 Missouri Centennial Half Dollars. We also buy other gold coins, highest prices. Prompt payment guaranteed. Stacks, 12 West 46th Street, New York.

IX Rooms and Board

67—Rooms with Board

ROOM AND BOARD in modern home. Phone 1538.

ROOM AND BOARD: Home cooking, close-in, modern. Phone 1798-J.

FEEL AT HOME away from home. Elderly, sick people. Clean home, good food, care. 1822 Ingram. 1175-M.

68—Rooms without Board

ROOM and private bath. Phone 2920.

SLEEPING ROOMS. 521 East 10th. Phone 4432.

TWO SLEEPING ROOMS: Modern. 317 West 6th. Phone 153.

SLEEPING ROOMS — modern, furnished, close-in. 209 West 7th.

TWO BEDROOMS — in private home, garage available. Phone 1756.

SLEEPING ROOM — 602 South Washington. Phone 4303 after 5 p. m.

69-A—Trailer Houses

HOUSE TRAILER: Furnished. 1200 West 14th. Phone 1839.

X Real Estate for Rent

74—Apartments and Flats

MODERN APARTMENT — furnished, close-in. Phone 956.

5 ROOM APARTMENT: Downstairs, furnished. 409 East 7th.

Quickies by Ken Reynolds

"Hmmm-m-m! An archery set offered in today's Democrat-Capital Want Ads — Oh, oh, my neighbor has beaten me to it!"

X Real Estate for Rent

74—Apartments and Flats (Continued)

3 ROOMS—private bath, adults only, no pets. Phone 2926.

MODERN 5-ROOM—Upper apartment, unfurnished. West. Phone 5157-M-4.

THREE ROOM APARTMENT: Modern, unfurnished. Adults. Phone 2539.

TWO ROOM — modern furnished apartment, utilities furnished. Phone 4881.

3 ROOM MODERN furnished apartment. Employed adults. Close-in. 1271.

TWO ROOM APARTMENT—furnished, close-in, employed couple or lady. 4374-R.

SMALL APARTMENT — downstairs, modern, furnished. Utilities paid. 1314 South Kentucky.

5-ROOM UNFURNISHED—apartment. 804½ West 3rd. No children or pets. See Mr. Kindred, 302 South Grand.

2 ROOM APARTMENT—one light housekeeping room, both furnished, modern. Possession immediately. 631 East 15th.

OR LEASE — three apartment house, partly rented, furnished. Responsible party, 1 to 5 years. Write Box "786" Democrat.

SMALL 3 ROOMS—and bath. 309 East 2nd in rear. Automatic hot water heater, electric refrigerator furnished. All utilities paid. Adults only. Apply 309 East 2nd.

75—Business Places for Rent

STORE BUILDING—25x80. Place for unloading. 114 East Main. Phone 366.

76—Farms and Land for Rent

200 ACRE FARM for rent. Phone 4496-J.

38 ACRES: Improved, close to Sedalia. Phone 2198-J.

77—Houses for Rent

2 ROOMS — modern, furnished, bath. 2915 East 50 Highway.

81—Wanted to Rent

LARGE KITCHENETTE or 2 rooms unfurnished. Lady. Box 759 Democrat.

ONE CAR GARAGE WANTED—vicinity of 300 block West 6th. Phone 304.

UNFURNISHED: 5-6 room modern house, no children. Permanent. Call Firestone Store 123.

XI Real Estate for Sale

82—Business Property for Sale

GOOD BRICK STORE BUILDING—25x40 feet and full basement. K. M. Richey, Bunceton.

82A—Business for Sale

COMPLETE GROCERY STORE for sale. Clean stock and new fixtures, doing cash business, located in Sedalia, long term lease, low rent, reason for selling, other business interests. Write Box "781" care Democrat.

83—Farms and Land for Sale

280 ACRES—10 miles Sedalia, No 50, W. D. Smith.

160 ACRE farm, 8½ miles west on 16th. John Meyer.

10 ACRES — Highway location, station, groceries, cabins, garage, nice picnic ground. Phone 4604.

FARMS, HOUSES, APARTMENTS, and businesses. Charles R. Gentry Real Estate Broker. Call Tom or Nellie Donaldson. 1168.

40 ACRE FARM—8 miles west of Sedalia on 16th Street road. 5-room house, good barn, poultry house, plenty of water, electricity, and six good milk cows and some machinery. Price $5,500. R. R. Sellers, Ilgenfritz bldg., Room 316. Phone 326.

36 ACRES—8-room house, electricity, good outbuildings, new silo. One mile east Smithton. Possession March 1. Other farms and city homes. List with us for your real estate sales. Call Flores, salesman, 411 Wilkerson. Phone 120 or G. S. Graves, Broker, 311 East 5th. Phone 3216.

XI Real Estate for Sale

83—Farms and Land for Sale (Continued)

560 ACRES — on Highway 135, south Stover 15 miles. $6 per acre. Stephenson Real Estate, 102 East 5th. Phone 479.

84—Houses for Sale

5 ROOMS, modern, under $10,000. Phone 4825.

6 ROOM HOUSE, good, and bath. Call 59 or 3772.

5 ROOMS—modern, gas heat, basement, garage. 725 East 10th.

5 ACRES, 5 ROOMS—immediate possession, near town. Phone 5136-W-71.

4 ROOM MODERN HOUSE—On corner lot, price for quick sale. Phone 2672-J or 651.

7 ROOM MODERN HOME — 5 acres, one block out city limits. Phone 3257 or 3007-M.

TWO GOOD 4 room homes, $2,500 to $2,800. All bargains. R. R. Sellers, Ilgenfritz Building Room 316. Phone 326.

5 ROOM MODERN HOUSE—garage attached, also two family apartments, completely furnished, on same lot. Phone 5680.

WE HAVE OVER 75 HOMES listed in Sedalia. Some as little as $1,000 down, balance like rent. Stephenson Real Estate. 102 East 5th. Phone 479.

3 BEDROOM MODERN house, new bathroom, hotwater and sink equipment; gas heaters, large lot, with trees and garden space. Price $5500.00. Will take car as part payment. See owner at 1001 West Main, Phone 4738-M.

8 ROOMS, southwest, 2 lots, full basement, corner, $7,500. 6 rooms, West Main, $800 down, balance like rent. 5 rooms, southwest, new, F. H. A. approved. Utility room, attached garage, $10,500. 5 rooms, southwest, $5,500. 6 rooms, southwest, corner lot, utility room, attached garage, new, $9,000. 5 rooms, west, $7,000. Complete Real Estate Service. Stephenson Real Estate, 102 East 5th. Phone 479.

86—Shore Lake for Sale

FINE SUMMER RESORT: Consisting of 30 acres. 8 cabins. Rents from $2.50 to $6.00 each per night. ½ mile water front. 6 motor boats. South of Versailles. Good living quarters. $15,000. R. R. Sellers, Room 316 Ilgenfritz Building. Phone 326.

88—To Exchange—Real Estate

ANYONE HAVING — four room house with bath to trade for larger place, contact owner. 1722 South Moniteau.

89—Wanted—Real Estate

FROM OWNER — 4 room house with basement or utility and garage. Replies confidential. Write Box 787 Care Democrat.

FARM WANTED with spring. No improvements necessary. Must be within 8 miles Sedalia. Dr. Floyd L. Lively. Phone 4330.

Sedalia Lodge No. 236 AF & AM will meet in special communication Monday February 12th at 7:00 P. M. for examination in the first degree, work in the second degree, and examination in the second degree.
Fellowcrafts and Master Masons are eligible to attend. Visiting Masons are always welcome.
E. D. Sutherlin, W. M.
R. F. Boies, Sec.

Regular meeting of the Sedalia Shrine Club, Wednesday night February 14, 1951 at 8:00 P. M., 121½ South Ohio street. Refreshments.
L. W. Deason, Pres.
H. M. Brown, Secy.

Notice! Because of the Heart of Missouri Odd Fellows Association meeting at Marshall, Mo., Tuesday, February 13th, at 7:30 p. m. Neapolis Lodge No. 153 will postpone their regular meeting. Cars will leave our lodge 114½ E. 5th. St. at 6:30 P. M. All Odd Fellows are urged to attend.
J. Ellison, N. G.
A. Heisterburg, F. S.

Sedalia Chapter No. 57 O. E. S. will meet in regular session Tuesday evening Feb. 13 at 7:30 o'clock. Visiting members welcome. Degree and social session.
Onita Russell, W. M.
May Highleyman, Secy.

Job's Daughters Bethel No. 15 will meet in regular form at the Masonic Temple, Wednesday, February 14th, at 7:30 p. m. All members are asked to be present.
Kay Brown, H. Q.
Shirley Wilson, Rec.

OWN YOUR OWN HOME

701 E. 10th. Hardwood floors. 3 bedrooms. Bosement. Gas furnace.

651 E. 10th. 5 rooms. Beautiful floors. Basement. New Gas furnace. Vacant. Possession at once.

1502 Warren. 5 room efficiency. Utility room. Vacant. Possession at once.

1503 Beacon. Brand new. Possession as soon as completed.

3 bedroom house. Plenty closet space. Lovely basement. New Gas furnace. Good garage. Located on Broadway.

6 rooms. 3 bedrooms. Extra lot. 2 garages. Corner location. West side.

5 rooms. Brand new. Full basement. 2 lots. Well located on West side. Vacant. Possession at once.

9 rooms. 2 apartments. 3 lots. Smithon, Mo.

ACREAGES

5 acres. 5 room house. Good well of water. Good pasture. Just outside City Limits on Black Top Road.

1 acre. 3 room house. Other outbuildings. 1 block East of Missouri Pacific Shops on R.F.D. 5.

Terms on the above properties.

If you do not find what you want in our ad, we have plenty of other properties to choose from on our listings.

KENNIE MILLER
REALTOR
3rd and Osage — Phone 586 or 3153
Bob George, Salesman — Phone 19 Smithton

BOWLING Scores

Friday 6:45 Merchants

Name	Won	Lost	Pct.
Dairy Queen	42	27	.609
T. and O. Lime and Rock	37	32	.536
Sport Center	36	33	.522
Phillips 66	36	33	.522
Town and Country	31	38	.449
Pla-Mor Recreation	25	44	.362

High individual game: J. Grady, 241.
High individual series: E. Wittman, 576.
High team game: Pla-Mor Recreation, 1014.
High team series: Pla-Mor Recreation, 2627.

Pla-Mor Recreation (Won 2)

Satterwhite	198	209	157	564
Grady	150	241	159	540
Chambers	128	191	164	483
Osewald	152	160	152	464
Wittman	162	213	201	576
Handicap	167	167	167	501
	957	1181	990	3128

T. and O. Lime and Rock (Won 1)

Embree	162	130	188	480
Keller	153	148	161	462
Morris	148	175	176	499
Whitfield	154	166	232	552
Thomas	108	155	157	420
Handicap	168	168	168	504
	893	942	1082	2917

Sport Center (Won 3)

Miers	193	196	165	554
Barnes	151	130	156	537
Phipps	209	175	159	543
Pinkepank	134	173	169	476
Wilson	139	167	153	459
Handicap	144	144	144	432
	970	985	946	2901

Dairy Queen (Won 0)

Gard	156	199	138	493
Russell	155	127	150	432
Mettler	158	137	139	434
Sedlak	187	162	160	509
Bundy	174	157	168	499
Handicap	126	126	126	378
	956	908	881	2745

Town and Country Shoes (Won 2)

Wulff	123	152	131	406
Steed	94	116	102	312
Becker	160	181	146	487
Elliott	146	116	124	386
DiMichele	191	164	144	499
Handicap	245	245	245	735
	959	974	892	2815

Phillips 66 (Won 1)

Gwinn	159	115	144	418
Harper	95	164	146	405
Rohrback	96	97	148	341
Domingue	144	143	154	441
Uhr	178	204	142	524
Handicap	188	188	188	564
	860	911	922	2693

Special: Three match games at 2.30 Sunday afternoon with Andersons, Hamlins and Watkins meeting three top teams from Warrensburg. Next Sunday three ladies' teams will be here from Columbia.

Friday 8:45 League

Name	Won	Lost	Pct.
Ralph Hamlin's	47	22	.681
Pabst Blue Ribbon	39	30	.565
Eakins Transfer	34	35	.493
Johns Auto Supply, Inc.	31	38	.499
Country Club Dist. Co.	30	39	.435
Highleyman-Maggard	27	42	.391

High individual game: B. McCurdy, 236.
High individual series: G. Nelson, 565.
High team series: Hamlin's, 889.
High team series: Hamlin's, 2472.

Pabst Blue Ribbon (Won 2)

Bowman	146	118	164	428
Reeves	133	174	171	478
McMullin	151	132	180	463
Stevenson	147	149	175	471
Pabst	180	190	155	525
Handicap	165	165	165	495
	922	928	1010	2860

Ralph Hamlin's (Won 1)

McCurdy	158	236	145	539
Fabry	117	180	208	505
Adams	152	167	172	491
Hamlin	150	156	160	466
Bundy	183	150	138	471
Handicap	103	103	103	309
	863	992	926	2781

Johns Auto Supply, Inc. (Won 2)

Kelley	194	128	177	499
Fleshman	120	146	121	387
Eckhoff	144	147	161	452
Fingland	163	175	150	488
Kreissler	149	157	146	452
Handicap	200	200	200	600
	970	953	955	2878

Eakins Transfer (Won 1)

Perkins	179	176	148	503
Woolery	161	169	136	466
Eakins	131	158	161	450
Blind	152	152	152	456
Nagel	158	187	169	514
Handicap	176	176	176	528
	947	1018	942	2817

Country Club Dist. Co. (Won 1)

D. C. McFarland	147	115	122	384
J. Reese	168	165	148	481
G. Reese	122	132	130	384
J. McFarland	163	115	143	421
Proctor	161	177	212	550
Handicap	193	193	193	579
	954	897	948	2799

Highleyman-Maggard (Won 2)

Nelson	158	228	179	565
Crabtree	145	189	138	472
Schreck	165	89	132	386
Hall	141	147	122	410
Hodges	177	142	167	486
Handicap	193	192	192	579
	979	988	931	2898

Hubbard Dumps Chillicothe Five By 53-22 Score

The Hubbard Tigers and Tigerettes split their cage games with Chillicothe girls and boys Friday night at Hubbard.

The Chillicothe girls edged the Hubbard girls 49 to 44 while the Hubbard boys won by a score of 53 to 22.

In the first game of the evening—after trailing by 19 points at the half by a score of 31 to 12—the Hubbard girls fought back to come within five points of overtaking Chillicothe girls. The Hubbard girls were led by Barbara Parks with 24 points while J. Bruce of Chillicothe was high pointer of the game with 27 points.

In the second game the Hubbard Tigers led all the way to swamp the Chillicothe boys. Led by Bobbie Thomas with 21 points the Tigers made a runaway of the game from the start.

Twirlers In A Novelty Dance

On Friday, February 9, Smith-Cotton basketball fans were given an extra treat at the half of the ball game when nineteen little baton twirlers did a novelty square dance drill. The girls, dressed in colorful square dance costumes, danced and twirled at the same time to the tune of "Farmer in the Dell," which was played by the Smith-Cotton High School Band.

Those participating were: Helen and Dessie Belsha, Anna Lea Gilken, Mary Kay Harris, Rita Napier, Donna Lynn, Judy Michener, Jeanne Sagar, Ruth Smith, Mary Jane Snavely, Nancy Vaught, Artist Walter, and Martha Webb; soloists were Mary Kay Burns, Patsy Higgins, Jeanette Hutchinson, and Barbara Grady. These girls are from three schools—Broadway, Jefferson and Smith-Cotton. They are coached by Helen Biery and Laura Fairfax.

NOTICE OF SPECIAL MEETING OF SHAREHOLDERS

To the shareholders of J. A. Lamy Manufacturing Company:

You are hereby notified that a special meeting of the shareholders of J. A. Lamy Manufacturing Company, a Corporation, has been called for and will be held on Tuesday, the 20th day of February, 1951, at 10 o'clock a. m., at the registered office of the corporation, Pacific and Osage Streets, in the City of Sedalia, Missouri, for the purpose of considering and voting upon, approving or rejecting, a resolution of the Board of Directors proposing an amendment to the articles of Association of the corporation to specify additional corporate purproses and powers whereunder the corporation would be authorized to manufacture and otherwise deal in wearing apparel and furnishings of all kinds and to purchase or otherwise acquire, own, operate, hold for investment or otherwise, real and personal property of every sort and description, including stocks, bonds and evidences of indebtedness of all types and description, and to own, hold, improve, maintain and operate for income purposes all real and personal property held or acquired, and for the purpose of transacting such further and other business as may properly come before said meeting.

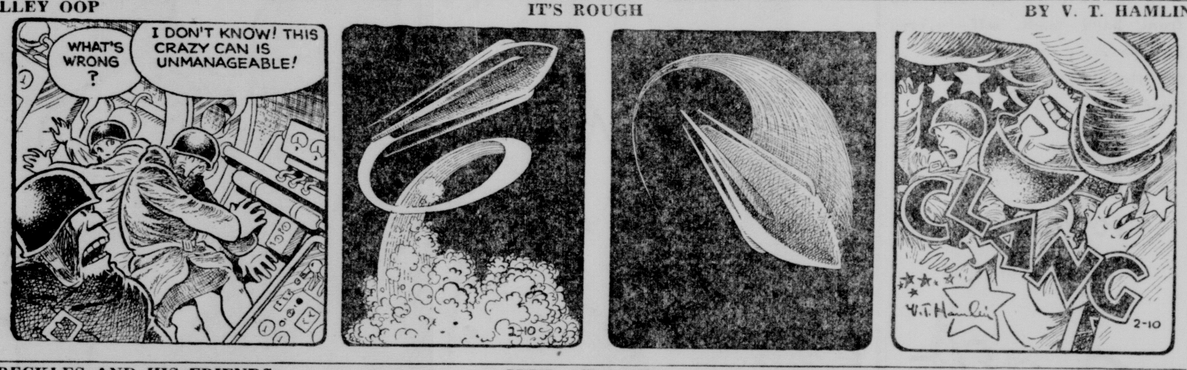
By direction of the Board of Directors.
E. M. STAFFORD,
President.
VIRGINIA R. STAFFORD,
(Seal) Secretary.

BOOTS AND HER BUDDIES — FAMILY BUSINESS — BY EDGAR MARTIN

BUGGS BUNNY — YOUR OWN RISK

VIC FLINT — THE ONE AND ONLY — By Michael O'Malley and Ralph Lane

ALLEY OOP — IT'S ROUGH — BY V. T. HAMLIN



FRECKLES AND HIS FRIENDS — MIND AT WORK — BY MERRILL BLOSSER

CAPTAIN FASY — IN THE DARK — BY LESLIE TURNER

PRISCILLA'S POP — AWAY WITH CHILDREN — BY AL VERMEER

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Enter Contest Now! For Complete Details turn to our ad on page 5 of this issue.
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1948 Chrysler Windsor Sedan
1939 Plymouth 4-door Sedan
Chevrolet 2-door
1936 Plymouth Business Coupe
DON CLIFFORD
QUEEN CITY MOTORS, Inc.
218-220 W. 2nd Phone 72

USED CAR SALE!
When you buy a USED PACKARD, you get new car prestige; most of the new car mileage.
ASK THE MAN WHO OWNS ONE
1950 Packard Ultramatic Sedan (this car is nearly new, a pretty blue color). Special sale price this week only $2,000
1949 Packard Super DeLuxe Sedan—low mileage, over-drive, radio and heater $1,650
1948 Packard DeLuxe Sedan, radio and heater $1,450
1949 Willys 4-wheel drive station wagon $1,395
1948 Dodge custom sedan, radio and heater $1,095
1947 Ford Tudor, clean; heater $795
1940 Chevrolet Tudor, good tires and motor $495
1948 Willys 4-wheel drive pickup $850
1947 Willys 4-wheel drive pickup $850
1940 Pontiac Tudor, new paint $450
VINCENT MOTOR SALES
Packard • Wyllis
1001 W. Main St. Phone 23

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LET ASKEW CHECK YOUR CAR FOR SAFETY!
Be Safe... Don't ride the highways in an unsafe car! Winter driving hazards demand that brakes, lights and mechanical parts must be in good condition. We have competent mechanics to give your car this service now!
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DeSoto-Plymouth
FOURTH-LAMINE PHONE 197

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DODGE TRUCKS
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SATURDAY, FEBRUARY 10th
OVER 50 IMPROVEMENTS ON THE NEW 1951 DODGE TRUCK
BRYANT MOTOR CO.
2nd and Kentucky Telephone 305

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We wouldn't need to Advertise at all!
Your car could tell you about our modern methods and about the careful way it is checked and handled in our shop... AND by expert workmen.
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We invite you to drive your car in today for a free estimate on all required work.
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321 West 2nd St. Sedalia, Mo. Phone 548

3
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1949 MERCURY Tudor, radio and heater
1948 CHEVROLET Tudor, radio and heater
1947 FORD Tudor, heater
1947 BUICK 4-Door, radio and heater
1941 CHEVROLET Tudor, heater
1940 FORD Tudor, heater
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SEE THE RAMBLER—
WE'VE TURNED IT UPSIDE DOWN
to show you it's the world's safest convertible!
Yes, we've actually turned one of these new Nash Ramblers upside down in our showroom to demonstrate what we mean when we say it's the world's safest convertible.
Come in and see it resting on the husky steel rails overhead.
Let us show you, too, how big and roomy this new Nash Rambler is—and show you how economical it operates.
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SEE THEM! DRIVE THEM!
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1947 Oldsmobile "78" Club Sedan
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1949 Chevrolet 2-Door	1350
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1940 Ford 4-Door	425
1940 Ford Coupe	395
1939 Ford 2-Door	345
1939 Ford 2-Door	175
1938 Ford 2-Door	125
1929 Ford Model A 2-Door	45
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Hoover Issues Grim Warning Concerning War With Russia

NEW YORK, Feb. 10—(AP)—Former Republican President Herbert Hoover warned America last night to "stop, look and listen" before risking a land war with Soviet Russia. He said such a war "risks the loss of all civilization."

In his second major foreign policy speech in six weeks, Hoover proposed instead that America build up air and sea power and, if the Soviets attack Europe, pour it against Russia "until they have had enough."

In the light of later remarks, Hoover seemed to consider such air and sea power—plus Europe's will to defend itself—as Western civilization's first line of defense.

Hoover's address was prepared for a nationwide audience over the Mutual Broadcast system.

Tones Softened

He appeared to soften the tone of his now-famous "Gibralter" speech of Dec. 20 although he did not scrap its philosophy—a philosophy President Truman afterwards called isolationism.

The 76-year-old Hoover, America's only living ex-president, denied any isolationism in the first speech and went out of his way again tonight to say:

"I am not advocating isolationism, but if other nations should fail, we may be isolated by force of circumstances and against our will."

Said Hoover tonight:

"Recently I proposed that if the nations of Europe failed we should, as a prudent nation, have in mind a second line of air and naval defense based upon the foreign shores of the Pacific and Atlantic oceans both north and south and I may add the Mediterranean and Indian ocean."

In his Dec. 20 speech made no mention of any first or second line of defense. He said then:

"The foundation of our national policies must be to preserve for the world this Western hemisphere Gibraltar of Western civilization. . . . We can, without any measure of doubt, with our own air and naval forces, hold the Atlantic and Pacific oceans with one frontier on Britain (if she wishes to cooperate); the other, on Japan, Formosa and the Philippines."

He did not at that time mention the Indian ocean or the Mediterranean.

Outlook Bleak

Hoover foresaw a continuance for another 10 years of "the bleak" outlook of the world."

At best, he admitted, "grim austerity must enter the door of every American home."

But he declared that America cannot sustain for that long a time a budget of $71.6 billions a year.

His only word of direct commendation for the Truman administration came when he warned of the dangers of inflation and said:

"The surest road away from inflation is to accept the President's wise proposal to 'pay-as-you-go.'"

Hoover at once added:

"But we simply cannot carry this expenditure or such tax load for long. The economic destruction of the U. S. is one of the means by which Stalin hopes to overcome us."

Cheap

Sir Walter Raleigh's entire 12,000 acre estate was sold to the Irish statesman, Richard Boyle, for 1000 pounds, according to the Encyclopedia Britannica

Draft Changes Approved

Senate Committee Votes To Induct 18-Year-Olds; Extend Hitch

WASHINGTON, Feb. 10—(AP)—Limited authority to draft 18-year-olds, and extension of draft service from 21 to 24 months was voted Friday by the senate preparedness subcommittee.

Further, the committee approved the idea of a modified "foreign legion" proposal, under which up to 125,000 "carefully screened" foreigners could enlist in the U. S. Army during the next five years.

Chairman Lydon Johnson (D-Tex) said the vote on the 18-year-olds plan in the subcommittee, a branch of the Senate armed services committee, was 7 to 1. Senator Morse (R-Ore) dissented.

All Older Go First

Under this plan, draft boards would have to take all available men in the present 19 to 25 age group, before drafting any 18-year-olds. Then, they would have to take first those nearing the age of 19, such as those 18 years and 9 months old.

In voting to extend the draft service from the present 21 months the Senate group decided to put the total of 24 months not counting leave time.

A serviceman's leave time accumulates at a rate of a month each year. Thus, if he took his leave his service would extend 2 years, 2 months and about a week.

The Pentagon had asked a 27-month minimum service. It also had asked flat permission to draft 18-year-olds.

The legislation now goes to the full 13-member armed services committee headed by Chairman Russell (D-Ga). The seven affirmative votes today—a majority of that group—apparently assured it would reach the Senate.

Foreigners Limited To 25,000

Under the plan of using foreigners in the Army, not more than 25,000 could be enrolled in any of the next five years.

Johnson said this "actually would not be a foreign legion" because the men would be fitted into regular army units.

After five years' service they would be eligible to ask for citizenship.

The Senate subcommittee approved the deferment of up to 75,000 of 18 years old in each of the next three years to enter college, after they have completed four months basic training.

These young men are expected to assure a supply of doctors, scientists, technicians and other professionals in the year ahead.

M. D. Poundstone On Big Carrier

Melvin Dale Poundstone, airman apprentice, USN, son of Mr. and Mrs. J. B. Poundstone of 1619 West Sixteenth street, is serving aboard the aircraft carrier USS Leyte which has been in Korean waters.

The Leyte entered combat October 8 after a record breaking voyage from Beirut, Lebanon, via the Panama canal. The 18,513 nautical mile journey — three-quarters of the way around the world — was completed in less than 35 days.

Only hours after she entered the Korean area, the Leyte launched the first of more than 3,000 aerial sorties against the enemy.

She has since sent her planes over enemy-held territory from Wonsan to the Yalu river boundary between Korea and Manchuria.

Monday night App. Poundstone called his parents from San Diego, Calif., by telephone, telling them he anticipated a leave soon when he intends to visit home.

Jack F. Vaught Staff Sergeant

Sergeant Jack F. Vaught, son of Mr. and Mrs. W. J. Vaught, Route 5, has been promoted to staff sergeant, according to word received from U. S. Air Force public relations headquarters at Rhein Main Air Base, Frankfurt, Germany, where he is stationed.

Staff Sergeant Vaught has been in Europe since April, 1950. He is assigned to the 61st Motor Vehicle Squadron as a mechanic.

He graduated in the class of 1947 from Smith-Cotton high school. He enlisted in the Air Force in May, 1948, for three years

While attending Smith-Cotton he was employed at the A&P Food Stores in Sedalia and after leaving high school went with the Pittsburgh-Corning Glass Co.

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Sheen Gabardine Classic

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Mirror of fashion . . . your Fashionbilt suit with young ideas. Clever new mail-slot flap pockets, smartly piped. Impeccably tailored with hand-needled flip collar and front; hand-made, self-covered buttons . . . three of them . . . for trim closing. Beautifully crepe lined. Slim, straight skirt.

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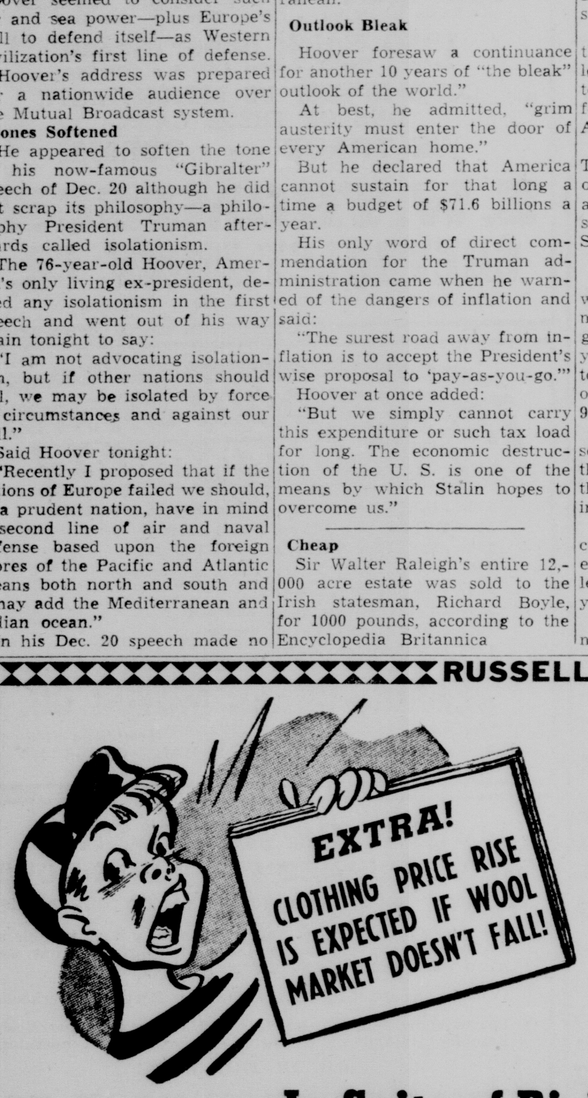

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Imagine finding waffle piques like these tagged so low! Look for striking patterns like this plaid...fresh florals like the delicate lilac print. Look for styling that speaks a higher price. And hurry right in to Penney's for yours! Sizes 12-44.

PLUS COTTON BROADCLOTHS, PLISSE COTTONS, 80 SQ. PERCALES

GIRLS' COTTON DRESSES
Crisp Piques with eyelet trims! Fresh new Spring styles! Just arrived for Penney Days! Size 7 to 14 ..... 2.77

AT PENNEY'S

The SEDALIA DEMOCRAT-CAPITAL

1951 Recipe Section — *Sedalia, Missouri, February 11, 1951* — 1951 Recipe Section

Recipe Section

Containing Hundreds of Favorite Food Recipes
Submitted by Housewives and Cooks of
The Central Missouri Area

Upper left: Laura Bahner and the cherry pie that won the state cherry pie baking contest in October. Laura, who is the daughter of Mr. and Mrs. Charles W. Bahner, route 2, will go to Chicago on February 21, where she will now compete with other 4-H cherry pie makers in the national contest to be held at the Morrison hotel.

Center: Activity at the new Smith-Cotton cafeteria during the noon hour when cooks in the cafeteria are kept busy trying to feed the hungry students. The students are shown filling their trays, with those working in the cafeteria seeing that there is food a-plenty all the time. (Photo by Bill Padgett.)

Lower right: Mrs. Anna Hamm, 903 East Seventh street, president of the Altar and Rosary society of the St. Patrick's church, and Mrs. Paul Wiemholt, 108 East Twenty-eighth street, vice-president, helping to prepare one of the big dinners at St. Patrick's school hall. Mrs. Hamm is in charge of all of the dinners put on by the society. (Photo by Padgett.)

This section provides a medium of exchange of favorite recipes for good things to eat for the homemakers of the Sedalia area. There will be found some 800 recipes in this section that are recommended to you by the man or woman whose name appears above each recipe.

MEATS, POULTRY, FISH

"HEART PATTIES"
Mrs. C. Smallwood
310 East Johnson
Sedalia, Mo.

I pound beef heart
1 onion
1 t. salt
¼ t. pepper
Flour
3 t. bacon fat

Wash heart, remove veins and arteries. Cut heart in pieces, put through food chopper with onion, using fine blade. Add salt and pepper. When ready dip hands in flour and shape mixture in 4 very thin patties.

BAKED PORK CHOPS, RICE AND TOMATOES
Mrs. L. J. Brown
1212 Liberty Park,
Sedalia, Missouri

Place four pork shops in bottom of baking dish, chops salted and peppered on both sides. Then put on top of chops, ½ cup washed uncooked rice. Then pour over all one small can tomatoes. Bake about two hours at 325 degrees. This dish served with a crisp salad and dessert makes a complete meal. Serves four.

HAMBURGER DE LUXE
Mrs. Ted Arin
405 Thurston Street
Versailles, Mo.

1 pound ground beef
2 eggs well beaten
1 teaspoon salt
Pepper
1 tablespoon flour
¼ cup catsup
2 tablespoons butter
3 onions sliced
Bacon slices

Combine meat, eggs, seasonings, flour and catsup. Mix until thoroughly blended. Saute onions in butter. Form meat into minute round cakes. Spread sauteed onions on half of the cakes, and top with remaining cakes sandwich style. Press edges together, wrap with strip of bacon around the edge of each, fasten bacon with toothpick. Brush cakes with melted fat. Broil under preheated broiler. Garnish with tomatoes and parsley.

MUSHOOM PATTIES
Mrs. Myrtle Vest Johnson
1615 South Beacon, Sedalia, Mo.

1½ pounds ground veal or beef
1 cup soft bread crumbs
3 tablespoons parsley or onion if desired. Good without.
1⅓ teaspoons salt
1 cup Pet concentrated milk
¼ teaspoon pepper

When milk is absorbed shape into 12 patties.

Fry slowly 15 minutes or until brown on both sides in 4½ tablespoons hot fat.

Add mixture of 10½ concentrated mushroom soup with 1 cup Pet milk diluted with ½ cup of water.

Simmer 15 minutes turning patties. Serve 6.

BAKED SALMON CASEROLE
Mrs. F. C. Klein
617 West Sixteenth Street
Sedalia, Mo.

1 can salmon
2 hard boiled eggs
1 cup white sauce
A little salt and pepper

Flake salmon, mix with the white sauce, add the boiled eggs, cut in small pieces, add salt and pepper, put in baking dish and bake in slow oven 25 minutes.

SALMON PATTIES
Mrs. Dorothy Kinner
916 South Lamine Avenue
Sedalia, Mo.

1 can salmon, flaked and boned
2 eggs
1 tablespoon vinegar

Roll 15 soda crackers fine and ad dto salmon. Mix 1 teaspoon salt and form it into patties. Fry brown in hot fat. Remove from skillet and make a gravy in drippings. Place patties on plate and cov with gravy.

MY FAVORITE HAMBURGER
Mrs. F. Loy Smith
405 West Seventh Street
Sedalia, Missouri

Put one lb. hamburger in a bowl and season well with salt and pepper. Now add 2 tablespoons of finely chopped onion: 2 slices of bread which have been throughly soaked in milk and 1 egg well beaten.

Mix and then mix some more, Form the meat in cakes about ½ in. thick and about 3 in. in diameter. Dust the hamburger cakes with flour and saute them on each side in a skillet which contains about a tablespoon of heated butter. Add more butter during the cooking. When the cakes are nicely browned on both sides remove them to a hot platter. To the small amount of fat left in the skillet add another tablespoon of butter, a teaspoon of worchestershire sauce and 2 tablespoons of ketchup. Heat and stir and pour over hamburger.

SHRIMP RAREBIT
Chef Finis A. Green
121 South Ohio
Sedalia, Mo.

1 cup shredded shrimp
1 cup cooked rice
1 cup of tomato catsup
1 cup whipping cream
1 small onion chopped
2 tablespoons butter
Salt and cayenne
Paprika
Crackers

Brown onion in butter. Add shrimp, catsup, rice and cream. Season to taste. Cook over hot water until flavors are blended Serve on melba toast or crisp crackers. Sprinkle with paprika. This serves six people.

BARBECUED PORK CHOPS
Mrs. G. A. Rabourn
1212 South Lamine
Sedalia, Mo.

Fry pork chops until brown (about 6 pork chops)
Mix together
⅔cup catsup
⅔ cup of water
⅓ cup vinegar
1 teaspoon celery seed
½ teaspoon thyme
1 teaspoon salt

Pour over pork chops and bake 1½ hours at (250°). Baste frequently.

CREAMED HAMBURGER
Dorothy Kinner
916 South Lamine
Sadalia, Mo.

1 pound hamburger or ground beef.
1 onion chopped fine.

Brown in hot fat in skillet. Make a milk white sauce of 2 tablespoons flour and 1 pint milk. Salt and pepper to taste. Pour over browned meat and cook un til thick. Serve on toast or biscuits.

TUNA MACARONI LOAF
Mrs. Edna M. Buckner
414 North Washington Street
Sedalia, Missouri

1⅛ cup evaporated milk
¾ cup water
1½ cup grated American cheese
2½ tsp. butter or margarine
1¼ cup soft bread crumbs
¼ cup finely cut onions
1 can Tuna (solid pack or chunk)
¼ cup finely cut pimiento
1 tsp. salt
⅛ tsp. pepper
3 eggs
3 cups cooked, drained, macaroni

Combine milk, water, cheese and butter, and heat to boiling; simmer and stir until cheese melts. Remove from heat and mix in crumbs, onion, pimiento, tuna, salt and pepper. Stir macaroni and lightly beaten eggs into tuna mixture. Turn into greased loaf pan and bake about 1½ hours or until firm. Turn out and cut into slices to serve. Serves 6.

HOT TAMALES and HAMBURGER
Mrs. Charlie Barton
1601 South Missouri Ave.

1 can Hot Tamales
½ lb. Hamburger
1 cup Tomatoes
1 good sized onion
½ teaspoon salt

Place hot tamales in a stew pan with the liquid and husks on and stew about ten minutes. In a skillet brown hamburger and the sliced onion and salt when brown. Add tomatoes and cook down dry. When ready to serve remove the husks from Hot Tamales and place on each plate. Put the hamburger mixture over each serving.

COMBINED VEGETABLE AND MEAT DISH
Mrs. Logan Colwell
LaMonte, Mo.

This is very tasty.

1 can whole corn, No. 2 can
1 pound wieners (small size preferred)

Heat corn in sauce pan, with 1 cup milk, ½ tablespoon butter, ¼ teaspoon salt. When hot add 1 tablespoon flour or cornstarch which has been mixed with 1 tablespoon cold water. Remove from fire and pour over wieners which are in baking dish and heat in over, 350°, 1 2to 15 minutes. Serve immediately.

Sometimes I also add leftover green beans, or tomatoes to this. When served with a dessert this make sa very tasty 1-dish meal.

CHICKEN N CASKET
Chef Finis A. Green, Sr.
121 South Ohio
Sedalia, Mo.

Cut up one medium size spring chicken, wash and season, then roll in flour, fry in hot fat until done. Cut the top off of a regular loaf of bread, hollow out and put in oven to toast to a nice brown. Now put your chicken inside the casket, put this on large platter or tray. Garnish with fresh parsley and flowered radishes. Serve with cream gravy and a tossed green salad.

CHICKEN FRIED STEAK
Chef Finis A. Green
121 South Ohio

4 tender cubed steaks (4to1)
Salt and pepper
2 cups milk
1 egg well beaten
½ cup flour
1 teaspoons worcestershire sauce

Mix the well beaten egg with 1 cup of milk, dip each steak in this mixture, then roll in flour which has been seasoned with salt and pepper. Cook in shallow fat not to hot, until medium. Take steaks out of skillet and put in baking pan. Now add flour to your fat and let brown thoroughly, add 1 cup of milk and a little water. Let cook. Add salt and pepper to taste, worcesterhire sauce, a little paprika. Pour this over your steaks. Bake 12 minutes. Serves four persons.

MEAT LOAF
Mrs. Thomas Hampton
1003 East Fifth

1½ lb. ground beef
¼ cup onion, cut fine
¼ cup celery, leaves cut fine
1 cup quick oats
2½ tsp. salt
¼ tsp. pepper
1 tsp. prepared mustard
¼ cup catsup
1 egg, well beaten
1 cup milk or water

Combine all ingredients in order given. Pack in loaf pan or form in loaf and bake in roasting pan one hour at 375° F. Note: Evaporated milk can also be used. Making it half milk and half water.

BAKED WHOLE FISH
Chef Finis A. Green
121 South Ohio

1 2-lb. fish (any species)
Salt and pepper
1 No. 2 can tomatoes
1 cup celery, chopped
1 onion chopped
3 tablesspoons parsley, chopped
3 tablespoons butter
½ cup water
3 cups boiled rice

Wash fish thoroughly, split down the back, stuff with rice that has been cooked in salted water. Close up and put in baking pan. Spread the rest of ingredients over fish. Salt and pepper. Bake 30 to 40 minutes in medium hot oven (350°F). Serve with lemon and its natural sauce. A good Lenten dish.

MEAT PIE
Chef Finis A. Green
121 South Ohio

4 tablespoons cooking fat
1 chopped onion
1 chopped green pepper
2 cups meat stock
1 cup peas
½ cup diced celery
1½ cup diced cooked meat
4 tablespoons flour
½ diced cooked carrots
salt and pepper

Slowly brown onion, pepper, celery, seasoning and meat in cooking fat until brown. Add remaining ingredients. Heat thoroughly. Pour in shallow baking dish or pan. Cover with biscuits. Baked in hot oven (450°F) about 15 minutes. This serves six people.

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MEATS, POULTRY, FISH

TUNA MACARONI LOAF

Mrs. Gordon Ricks
122 So. Quincy, Sedalia, Mo.

Cook and stir over low heat until cheese melts:

- 1⅛ cup Pet milk
- ¾ cup water
- 1½ cup American cheese
- 2 tablespoons butter or margarine.

Remove from heat and mixin:

- 1½ cup soft bread crumbs
- ¼ cup onion
- ¼ cup canned tuna (can use salmon)
- 1⅛ teaspoon salt
- ⅛ teaspoon pepper

Fold in three beaten eggs

- 3 cups of cooked drained macaroni

Put in greased loaf pan. Bake until firm or 1¼ hours. Loosen sides and turn onto platter and slice. A good main dish for Lent.

SPICED MEAT LOAF (Roast)

Mrs. Dave Shields
Houstonia

- 2 lbs. ground beef
- 1 lb. ground pork
- 1 cup soft bread crumbs
- 1 cup milk
- 2 eggs, slightly beaten
- 1½ tbsp. finely chopped onion
- 2 tsp. salt
- ¼ tsp. pepper
- ½ tsp. ground cloves
- ¼ tsp. nutmeg
- 2 tbsp. lemon juice
- 1 tsp. grated lemon rind

Soak bread crumbs in milk for 5 minutes. Combine meat, bread crumbs, milk, egg and seasonings. Mix thoroughly, pack in a greased casserole and bake in a moderate oven (350° F) for 1 hours. Serves 10 to 12 persons.

MEAT LOAF

Mrs. Dorothy Kinner
916 South Lamine Avenue
Sedalia, Mo.

- 2 pounds hamburger
- 1 chopped onion
- ½ can corn (No. 2)
- 1 cup oatmeal
- 2 eggs
- 2 teaspoons salt, ¼ teaspoon pepper.
- 2 cups water
- 2 strips bacon
- ½ cup catsup

Mix meat, onion, corn, oatmeal and eggs, season. Shape into loaf Place in a greased bake pan, lay bacon strips on the loaf. Pour catsup over all. Surround meat loaf with 6 sliced carrots, salt and pepper carrots. Pour on water to cover carrots. Bake 1 hour 425°F.

MEAT LOAF

Mrs. Oria Hammond
124 E 13th St. - Sedalia, Mo.

- 2 Lbs. ground beef
- 2 Teaspoons salt
- 3 Teaspoons dry mustard
- 2 Teaspoons Worchestershire sauce
- Dash pepper
- ½ Cup onion, chopped fine
- ½ Cup celery, chopped fine
- 2 Eggs, slightly beaten
- ½ Cup cream or rich milk
- 1½ Cups cracker crumbs
- ½ Cup tomato juice

Combine the ingredients and mold into a pan. Pour tomato juice over the entire meat loaf. Bake in a moderate oven, 350°, about 1½ hours or until done.

STEAK WITH MUSHROOM GRAVY

Mrs. Jim Shaw
1603 East Seventh Street
Sedalia, Mo.

- 3 or 4 small cube steaks
- Can mushroom soup
- 1 cup milk or cream
- 1 onion

Season with garlic, salt, pepper, and paprika.

Like steak? Want to make a little steak go a long way? Brown cube steaks well, cut into small pieces and add dried onion and let simmer, add pepper, garlic, salt and paprika. Add mushroom soup and cream or milk and stir. Serve with a green salad and rye bread and you have your meal.

MEAT BALLS

Mrs. Earl Orr
1601 South Sneed Ave.

Tomato Sauce—Cook until clear 1 onion chopped, in 1 tablespoon fat—add to this 2½ cups tomatoes (or tomato juice and puree), 2 tablespoons brown sugar, 1 teaspoon salt, ½ teaspoo black pepper and 1 bay leaf. Cook slowly over low heat one hour, stirring occasionaly.

Meat Balls—One pound lean ground beef, ½ lb. ground pork (or less), 1 cup fine bread crumbs. 2 eggs slightly beaten, 1 tablespoon salt, 1 teaspoon black pepper, ½ cup water. Mix thoroughly, make into small balls. Brown on both sides in a little fat. Pour the tomato sauce over these and utes or longer. May be cooked in cook covered slowly for 30 min- oven covered.

Cook one package of spaghetti in boiling salted water until done. Drain and add ½ cup of grated Parmesan cheese.

When meat balls are done remove from sauce and add spaghetti and cheese to sauce, stir and serve hot around the meat balls.

BAKED MEAT BALLS AND SPAGHETTI

Mrs. Herbert Seifert
1701 West Eleventh Street
Sedalia, Mo.

- 1 pound ground beef
- 1 cup bread crumbs
- ½ large onion chopped
- 2 tablespoons corn meal
- 2 teaspoons salt
- 1 teaspoon chil powder
- ¼ teaspoon black pepper
- ¼ teaspoon celery salt
- 1 egg
- ½ cup milk

Mix together well and form into balls.

Cook 1 package spaghetti in salted boiling water, drain.

Brown meat balls in skillet in 2 tablespoons bacon fat, turn until brown on all sides, remove from skillet. Add the other half onion (chopped fine) to skillet and brown. Then add 1 pint seasoned tomato sauce and ¼ cup sugar. Mix with cooked spaghetti.

Put in large baking dish, push the meat balls down in spaghetti and bake slowly 300° I hour. Serve with sharp grated cheese. Make 10-12 meat balls.

MISSOURI SCRAPPLE

Chef Finis A. Green, Sr.
121 South Ohio
Sedalia, Mo.

- 2 cups ground pork
- 2 teaspoons salt
- 2 cups ground beef
- ¼ teaspoon pepper
- 3 cups meat broth
- 1½ teaspoon sage
- 1½ cups corn meal (cayenne pepper

Combine meats and broth. Heat to boiling. Add seasoning. Sift in corn meal slowly, stirring constantly. Cook 30 minutes. Add a few grains cayene pepper. Pour into mold. Chill until firm. Cut in thin slices. Fry until well browned. Serve with eggs any style or with molasses.

TWO-IN-ONE MEAT DISH

Mrs. Amanda Close
907 South Lamine Avenue

Line your casserole or baking dish after being well greased with cornmeal mush well patted down and put in a layer of hamburger and pork that has been friend to a light brown using one pound of hamburger and one half pound of pork sausage. Then a layer of mush and alayer of meat finishing the top with mush. Add salt, pepper, and chili powder to taste and bake in a good browning oven. If there is a dish of cereal from breakfast or a cup of mashed potatoes from a previous meal it will help to make bulk. A few cubes of celery, add flour, also a few tomatoes may be added. If the family does not like cornmeal mush rice may be used instead.

BROILED SPARERIBS

Mrs. Russell K. Drenon
606 So. Grand Ave.

- 3 lbs. spareribs
- 3 cups water
- 1 cup vinegar
- ¾ cup minced onion
- 1 clove garlic (minced)
- 1½ tbsp. Worcestershire sauce
- ¼ cup granulated sugar
- 3 tbsp. catsup
- 2 tbsp. salt
- 5 tbsp. fat or salad oil
- ¼ tsp. pepper

Broil spareribs in broiler until golden brown on both sides. Meanwhile, combine remaining ingredients and boil for ten minutes in an uncovered saucepan. Place spareribs in uncovered baking pan or roaster and pour some of the sauce over them. Bake in hot oven of 450 degrees F. for one hour, basting every ten minutes with remaining sauce which should be kept hot. Serves 4 or 5.

HAM BUFFET LOAF

Mrs. Alberta Ellison
Route 1 - Otterville, Mo.

- 1 teaspoon gelatine
- ½ tablespoon butter
- 1½ tablespoons flour
- ⅛ teaspoon paprika
- 1 cup milk
- 2 cups minced ham
- 1 cup cream
- ¼ cup of cold water
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 2 tablespoons chopped green peppers
- Few drops Worcestershire sauce

Heat butter, add flour and stir until smooth, add milk and seasonings. Cook over hot water until thickened, stirring constantly. Add gelatine soaked in cold water. Remove from stove and cool. When cold, fold in ham, green peppers and beaten cream. Pour into square mold or loaf pan and chill until it can be sliced.

REFRIGERATOR "EATS"

Mrs. Carl Arnett
R.F.D. No. 2, Green Ridge Mo.

- 1 c. left over cooked meat—ground fine
- 2 c. left over vegetables (corn, peas, limas, vegetable stew, potatoes, etc).
- 1 c. Tomatoes (left over breaded tomatoes, soup or whole tomatoes)
- 1 c. Dry bread crumbled
- ½ c. Grated cheese
- ¼ c. Onion
- 1 T. Lard

Method:

1. Melt lard in large skillet, add onion and fry until golden brown.
2. Add remainder of ingredients in order and season to taste (salt, pepper, etc).
3. Cook 10 minutes over low heat.
4. Serve—Yum, yum.

It's a good dish to have after you clear the refrigerator.

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MEATS, POULTRY, FISH

"STUFFED PEPPERS

Mrs. Dorothy Kinner
916 South Lamine

Remove the core from 6 green peppers, wash well, and fill with the following mixtures:

Stuffing No. 1

1 cup of ground or diced boiled ham.
1 cup soft bread crumbs and 2 tablespoons melted butter.
1 large tomato, chopped
1 Small onion, chopped
Salt and pepper to taste
1 Beaten egg, top with crumbs.

Bake about 1 hour.

Stuffing No. 2

2 Cups ground beef
1 Chopped onion
½ Cup crumbs
1 Egg
Salt and pepper to taste

Top with butter. Bake one hour. 375°.

Stuffing No. 3

2 Flat cans tuna fish
1 Cup crumbs
2 Eggs and 1 cup milk
Season with salt and pepper

Top with crumbs, butter and cheese.

Place peppers in pan containing little hot water, (cut peppers in ½ for this). Bake 45 minutes.

CREOLE SHRIMP

Ella Dansey
525 North Osage

2 Lbs. fresh or frozen shrimp (or 2 cans)
1 Large onion minced
4 Tablespoons cooking fat
1 Teaspoon flour
1 Bay leaf
1½ Teaspoons salt
1 Can tomatoes (2 cups)
¼ Teaspoon celery salt
1 Teaspoon parsley (finely chopped)
1 Clove garlic (finely minced)
⅛ Teaspoon pepper
Dash Cayenne pepper

If fresh or frozen shrimp are used, remove shells, wash thoroughly, and drain. Brown onion and flour in hot fat, then shrimp, cooking until pink and slightly brown, stirring constantly. Add tomatoes and remaining ingredients and bring to a boil. Cover. Lower fire and simmer for 20 minutes. Serve with cooked rice. Serves six.

HAMBURG PIE WITH VEGETABLES

Mrs. Kirtley Salmons
1021 E. 15th

1 lb. ground beef
1 green pepper, diced
1 cup of cooked peas
½ tsp. salt
1 cup chopped onions
1 cup cooked carrots
1 can tomato soup

Put shortening in pan, add meat, onions and green pepper. Cook 'til brown, add tomato soup, peas, carrots and salt. Cook for about 5 minutes, turn into pie plate which has been lined with pie crust, top with another crust, bake in slow oven about 30 minutes. Serve while hot.

CURING BACON

Mrs. Lawrence Bockelman
Cole Camp

The day of butchering rub your side meat lightly with saltpetre. Next morning cut side meat into 3 or 4 strips and pack into stone jar. Rind side next to jar and leave enough space for brine to come up between pieces of meat.

Make a brine of 3 gallons of water and enough salt to float an egg. Water and salt must boil. When cool add 5 pounds of brown sugar and 3 heaping tablespoons of sal soda.

Pour brine on bacon and let stand 2 weeks. Put on a weight, as bacon must be under brine. Remove from brine in 2 weeks and smoke a little if you wish. This is very good and tastes like breakfast bacon.

HOT TUNA LOAF

Mrs. L. Metcalf

2 medium size cans white tuna
1 cup grated bread crumbs
1 cup milk
1 tsp. lemon juice
½ tsp. paprika
1 tablespoon chopped parsley
1 tablespoon onion juice
2 eggs, well beaten

Blend the above ingredients and place in a greased baking dish. Sprinkle top with a thin layer of bread crumbs and bake in a moderate oven 350°, 30 minutes. Serve with egg sauce.

1 tablespoon butter
1 tablespoon flour
1 cup milk
Salt and pepper to taste
2 hard cooked eggs chopped fine
½ teaspoon chopped parsley

Make a white sauce and add hard cooked eggs and parsley.

SPARERIBS A LA HAWAII

Mrs. G. H. Clinton
Otterville

3 to 5 lbs. spareribs
3 tbsp. brown sugar
2 tbsp. cornstarch
½ tsp. salt
¼ cup vinegar
½ cup catsup
1 9-oz. can crushed pineapple
1 tbsp. soy sauce

Cut ribs into serving pieces, remove as much fat as possible.

Combine sugar, cornstarch and other ingredients, and cook until slightly thickened, stirring constantly. Arrange layer of ribs in roasting pan, cover with sauce, add another layer of ribs, then sauce, etc. Cover pan tightly and bake in 350° oven for at least 1½ hours. Longer time preferable if oven is not higher than 350°.

STEAKED SPAGHETTI

Mrs. Charles Davis
1501 West Twentieth
Sedalia, Mo.

¼ pound cheese grated
1 large onion, chopped
1 pound round steak, ground
1½ cups tomato soup
2 green peppers, chopped
2 cups cooked spaghetti, macaroni
Salt and pepper

Combine cheese, onion, soup, steak, peppers, and sphagetti or macaroni. Season to taste. Mix thoroughly. Pour into baking dish. Bake in moderate oven (375° F.) about 45 minutes. Six servings.

ESCALLOPED OYSTERS

Mrs. Dorothy Kinner
916 South Lamine Avenue
Sedalia, Mo.

Butter casserole, 1 quart oysters, crumble 10 soda crackers on bottom. Then a layer of oysters, salt and pepper, more cracker crumbs. Then more oysters, season. Top with crumbs. Dot crumbs with butter. Pour ⅔ full of milk. Bake at 275°F for 45 minutes or until well browned on top.

HOMEMADE LIVER SAUSAGE

Mrs. J. J. McBride,
R.F.D. No. 3, Sedalia, Mo.

Cook separately one part liver, three parts of lean meat, a little fat, until tender, then grind, in a food chopper, adding 1 medium sized onion, salt and pepper to taste, using enough of the liquid from the lean meat to mold into a loaf, to slice when cold—makes nice sandwiches.

HAMBURGER PIE "ALA MODE"

Mrs. Carl Arnett
R.F.D. No. 2 - Green Ridge, Mo.

1 Medium onion chopped well
1 Lb. ground beef
1 Cup corn meal
1 Cup milk 1 t. salt
1 egg 1 t.pepper

Mix well and let stand in refrigerator 2 hours.

Press into greased baking dish. Top with following sauce:

¾ cup tomato juice
½ cup cracker crumbs
1 T. brown sugar
½ t. vinegar
½ t. salt
1 T. chili powder
½ cup grated cheese

Bake in 325° oven for 1¼ hrs. Serve with a salad and a corn starch pudding for an inexpensive but very nourishing meal.

MEAT DISH OR GOULASH

Mrs. Bert Stickrod
Route 3 - Windsor

½ lb. hamburger
1 small onion
2 tablespoons fat or butter
1 cup water
1 tablespoon salt
1 cup tomatoes and catsup
1 cup cooked spaghetti
½ teaspoon chili powder

Melt fat or butter in frying pan. Add onions and brown. Then add meat and water and cook for 20 minutes. Mix in spaghetti, tomatoes, catsup, chili powder, and cook about 20 minutes more. Serves six.

WIENERS DELUXE

Mrs. Carl Arnett
R.F.D. No. 2 - Green Ridge ,Mo.

To serve 4:

1—Slice 4 wieners in half inch slices.

2—Cook in 2 T. melted lard until hot.

3—Place in greased casserole the following in the following layers:

1st Layer — Sliced potatoes (about 1 cup).

2nd Layer—The hot wieners.

3rd Layer—1 cup canned corn.

4th Layer—½ cup dry bread crumbs.

Pour over all 2 cups tomatoes.

Bake in 325° over 1½ hours. Add ½ cup grated cheese and brown in oven quickly (5 minutes).

A quick, easy, inexpensive dish.

SALMON LOAF

Mrs. W. T. Darrah
521 W. 4th St.

Drain 2 cups red sockeye salmon, remove bone and skin.

Pour one cup medium thick white sauce slowly over two well-beaten eggs, stirring constantly. Combine with salmon:

1 tsp. lemon juice
¼ tsp. salt
1 tsp. Worcestershire Sauce
Dash of pepper

Fold in two cups cold mashed potatoes. Grease a loaf pan, pour in one-half of the mixture, then a layer of hard boiled eggs, sliced. Add the other half of the mixture. Bake at 350° for about 30 min. This is good with curry sauce.

PORCUPINE MEAT BALLS

Mrs. C. W. Thomas
910 E. Fourteenth Street

1½ lbs. beef ground
½ cup rice
1 tsp. salt
½ tsp. pepper
1 tbsp. onion, minced
1 small can tomato juice
½ cup water

Method: Wash rice thoroughly. Combine meat, rice, salt, pepper and onion. Shape into small balls. Heat tomato juice and water. Drop meat balls in tomato mixture. And simmer about 45 minutes, or cook 10 minutes in pressure pan.

SALMON AND CHEESE CASSEROLE

Mrs. Mara T. Keevil
Syracuse

1½ cup scalded milk
2 cups soft bread crumbs
¼ cup melted butter
2 pimentoes, chopped (optional)
Chopped onion to taste
1½ cups grated cheese
Salt and Pepper
3 eggs, well beaten
1 pound can salmon, drained good

Pour milk over bread crumbs. Add butter, pimentoes, onion, cheese, salt and pepper. Then eggs. Put in greased casserole, layer of first mixture, then salmon. Finish with first mixture on rolled cracker crumbs.

MEAT LOAF

Mrs. Truman Chism
Fortuna, Mo.

Mix 1½ pound ground beef
1 cup of fresh bread crumbs
1 medium onion chopped
1 egg
1½ teaspoon salt
¼ teaspoon pepper
½ can of tomato sauce
Sauce
Mix ½ can of tomato sauce
1 cup of water
2 tablespoons mustard
2 tablespoons vinegar
2 brown sugar mix

Pour this over meat loaf in oven. Bake for 1¼ hours. Baste loaf several times with the sauce. Serve.

SAUSAGE AND DRESSING

Mrs. Carl Arnett
R.F.D. No. 2 - Green Ridge, Mo.

2 Cups home style sausage, boil for 5 minutes in
½ Cup water

Drain off water into greased baking pan. Brown sausage and ½ cup onion, chopped.

Combine water in baking dish and enough bread crumbs to make a fluffy dressing. Top with the brown sausage and onion.

Bake 5 minutes in a 400° oven. Serve with applesauce, green beans and a gelatine dessert. Quick and easy, too.

FANCY-PANTS HAMBURGER

Mrs. Myrtle Langston
Windsor

1 lb. hamburger
4 slices of sharp cheese, ¼ lb.

Do not season beef. Form into 8 thin hamburger cakes. On four of these place slices of cheese, leaving a little meat around the edge. Top with the remaining cakes, pinch edges together to enclose cheese. Fry in a heavy frying pan sprinkled over the bottom with salt, about ¾ tsp., and heated very hot. Brown on one side, turn and brown on other side. Lower heat and cover with one can of tomato sauce. Simmer 'til sauce is sizzling hot. Serve at once with sauce from pan ladled over top.

BARBECUED SPARE RIBS

Mrs. Lawrence Bockelman
Cole Camp

3 lbs. spare ribs
1 large onion
¼ cup vinegar
1 cup tomato juice
¼ cup catsup
½ cup water
2 tbsp. brown sugar
1 tbsp. paprika
1 tbsp. salt
1 tsp. dry mustard
1 tsp. chili powder

Brown spare-ribs in frying pan. Dice onions and combine all other ingredients and simmer 15 minutes. Put spare ribs in baking dish, cover with sauce and bake until well done. Remove cover and brown slightly before removing from oven.

PORCUPINE MEAT BALLS

Mrs. Dorothy Kinner
916 South Lamine Avenue
Sedalia, Mo.

1½ pounds ground beef
½ cup rice (uncooked)
1 tablespoon chopped onion
1 teaspoon salt
1 teaspoon sugar
⅛ teaspoon pepper
1 10-oz. can tomato soup
1 cup water

Mix meat and rice, add seasoning and chopped onion.

Put soup and water in pressure cooker and heat.

Make 16 to 18 small meat balls, and drop into soup.

Cook 15 minutes at 15-pound pressure.

SAUSAGE FRIED POTATOES

Mrs. Carl Arnett
Green Ridge, Route 2

1 lb. country style pork sausage
4 cup thinly sliced potatoes
1½ tsp. salt
4 tbsp. lard

Combine all in a large skillet over medium heat. Stir often until sausage and potatoes are thoroughly cooked. Drain off excess fat and add 1 cup chili sauce. Serve at once for a decidedly wonderful taste treat to two very common things.

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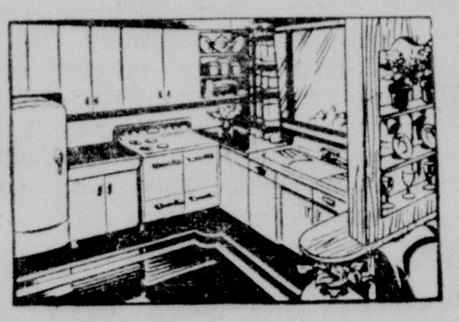

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MEATS, POULTRY, FISH

SHRIMP COCKTAIL
Mrs. Opal C. Valentine
422 North Moniteau

Combine in a saucepan
1 qt. water
1 tsp. salt
¾ tsp. accent

Wash 2 pounds of shrimp. Remove shell and dark veins. Wash again. Bring water to boil, add shrimp. Cover and boil gently about 15 minutes or until tender. Let cool in broth and drain. It makes six servings.

Cocktail Sauce
Combine ¾ can ketchup
½ tsp. accent
½ tsp. salt
2 tbsp. lemon juice
2 tsp. prepared horseradish
2 tsp. Worcestershire sauce
2 to 3 drops Tabasco sauce

Mix well and chill. Makes about one cup.

BAKED GOOSE AND CHESTNUT DRESSING
Frank T. Armstrong
725 West 7th Street

1 young tender goose
3 or 4 lbs. sauerkraut
3 cups chestnut kernels
1 clove garlic

Rub goose with salt and black pepper to taste. Add 3 or 4 cups shopped (quartered) chestnuts to 3 or 4 lbs. sauerkraut and mix well. Stuff goose tight and around sides in baking pan. Add water and garlic. Bake about 4 hours at 300 degrees.

HOMEMADE MEAT CURE
Mrs. Nathan Wright
Houstonia, Missouri

3 quarts salt
1 quart brown sugar
3 tablespoons pepper (red or black)

Put ingredients in a large container and mix well. Use one quart of cure or a medium sized joint of meat. Wrap joint in paper and put into cloth sack. Let lay for 10 days then hang up.

LIMA BEAN HAM LOAF
Mrs. W. H. Harms
1009 South Monroe Avenue
Sedalia, Mo.

2 cups cooked lima beans, mashed
1 cup cured ham, ground
3 eggs
1 cup bread crumbs
½ cup milk (add more milk if mixture seems to dry.)
Salt, pepper and paprika to season
1 tablespoon minced onion

Combine all ingredients and shape into a loaf. Bake for 1 hour at 325 degree. A good economical dish that fills the bill for a hungry family.

WEINERS AND CORNMEAL
Mrs. Amanda Close
907 South Lamine Avenue

Place wieners in any fancy design you like in the bottom of a greased baking dish (an old time iron skillet is best of all). Pour over them your favorite cornbread mixture and make your usual way. When done turn upside down on large platter. This will serve as your bread and meat dish.

DEVILED TONGUE
Mrs. Elizabeth Menefee
706 North Grand
Sedalia, Mo.

Take boiled beef tongue, chop fine. Season with red or black pepper and dry mustard. Add two tablespoonsful of vinegar to moisten. Press solid and slice thin.

SIX-IN-ONE
Mrs. Harry Eichholz
LaMonte

2 cups raw sliced potatoes
1 cup un-cooked rice
1 pound ground beef
½ cup chopped onion
2 cups canned tomatoes or juice
1 green pepper, chopped

Mix all lightly, put in baking dish and bake or put in heavy skillet and cook slow on top of the stove, stirring occasionally.

TAMALE PIE
Mrs. Clyde Raines
1719 South Osage Avenue
Sedalia, Mo.

3 cups boiling water
1 teaspoon salt
1 cup corn meal for the mush
2 cups hamburger
1 clove garlic
1 onion
2 teaspoons chili powder
1 teaspoon salt
1 can tomatoes

Line baking dish with mush and put in the cooked hamburger mixture, top with mush and bake 25 minutes in hot oven.

SHRIMP CREOLE
Mrs. Frank T. Armstrong
725 West Seventh

4 tbsp. fat
½ chopped green pepper
1 tsp. salt
½ cup water
¼ tsp. pepper
½ chopped onion
1 clove garlic
1 qt. okra (sliced)
1 can tomato sauce
1 lb. cooked shrimp
1 pt. oysters (small)

Melt fat and add onion, green pepper and garlic, cook over medium heat for 10 minutes. Add salt, pepper, okra, tomato sauce and water and simmer for 10 minutes. (if okra is fresh simmer longer). Add shrimp and oysters just before serving. Serve hot on boiled rice.

STUFFED PEPPERS
Mrs. Roby Kanoy
1202 So. Park

½ lb. ground beef
2 tbs. lard or drippings
¼ cup milk
2 cups cooked rice
½ teaspoon paprika
tbsp. grated onion
1 teaspoon salt
⅛ teaspoon pepper
6 medium size green peppers

Brown ground beef slowly in lard or drippings. Boil green peppers for five minutes. Remove from water and plunge into cold water. Remove the caps and seed. Combine remaining ingredients. Mix well and stuff the peppers with the mixture. Place in a pan. Pour about ½ cup hot water around the peppers and bake for 45 minutes or until the peppers are soft.

HASTY MEAT DISH
Mrs. Violet Waisner
Edwards, Mo.

1 qt. canned sausage
1 pt. tomatoes (or puree is better)
1 tsp. chili powder
1 minced onion (small)
¼ tsp. red pepper
¼ minced mango (optional)

Heat sausage, remove all fryings from pan except three tbsp. Add puree, or sieved tomatoes, plus all other ingredients. Simmer over low heat 15 minutes. Add water if mixture is too thick. Cooked spaghetti may be added and simmered the last five minutes with sausage.

An excellent, spicy emergency dish in 15 minutes.

RAVOLI
Mrs. W. E. Selken
Smithton, Route 1

1 lb. round steak, cut in cubes

Flour, salt and pepper meat, then fry until brown. Put in roasting pan.

2 bell peppers
1 large onion, sliced
½ can green chili
1 can tomato sauce

Cut a few pieces of celery. Cook about 16 hours in oven. When about ready to serve, put biscuits over top and bake.

TUNA IN POT. TO
Mrs. Finis Green
206 E. Cooper, Sedalia, Mo.

Wash, dry and grease potatoes before baking. Make your favorite cream sauce and add tuna. Split baked potato and fill opening with creamed tuna. Put strip of cheese on top, place under broiler until cheese melts.

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MEATS, POULTRY, FISH

MEAT BALLS
Mrs. Hugh Marshall
523 East 13th

1½ lb. hamburger
½ lb. sausage
1 cup crumbs
½ cup raw oatmeal
4 T cornstarch, mixed with ½ cup milk
4 T bacon fat
1 t salt
¼ t pepper
3 eggs
1 pt. or can tomatoes or juice
1 onion

Mix meat, seasoning, crumbs, and oatmeal. Add the cornstarch mixed with the milk and beaten eggs. Stir all into the meat mixture. Roll in balls, flour and let stand one hour. Boil the tomatoes, bacon fat, onion and season to taste. I add some sugar, salt and pepper. Drop the meat balls into the tomato mixture and cook slowly 1½ hour.

CREOLE STUFFED PEPPERS
Mrs. Anna Lee Ray
600 W. Henry St. - Sedalia, Mo

4 large or 6 small green peppers
2 cups cooked rice
2 tbsp. butter
¼ to ½ cup catsup
½ tbsp. salt
2 cups cubed cooked ham or corn beef
2 tbsp. finely chopped onion
1 tbsp. crumbs for each pepper

Cut off stem ends of peppers, remove seeds and boil peppers for 3 minutes in slightly salted water. Drain and stuff with above mixture, cover wtih buttered crumbs and bake 1 hour at 350 degrees F., until peppers are tender.

BAKED MACARONI WITH OYSTERS
Mrs. Anna Lee Ray
600 W. Henry St. - Sedalia, Mo.

For six servings.
1 cup bread crumbs
2 cups cooked macaroni
1 small can oysters
½ cup grated cheese
½ cup top milk
4 tablespoons butter
salt, pepper, paprika

Use 8 cups water for 1 cup uncooked macaroni, add a teaspoon of butter to keep not from boiling over. Cover bottom of greased baking dish with bread crumbs, add layer of macaroni, sprinkle with cheese, add layer of oysters, sprinkle with crumbs, seasoning and part of milk. Repeat with oysters, crumbs on top. Dot with butter and add remainder of milk. Bake at 400 degrees F., about 20 minutes.

HAMBURGER AND SPAGHETTI
(Original)
Mrs. J. D. Friedly - Ionia, Mo.

Chop a small onion in a skillet with 2 tbps. meat dripping, fry a few minutes, add 1 lb. hamburger seasoned with salt, pepper and ½ teaspoon chili powder, stir, mash up in small pieces and cook until it begins to brown. While doing this cook 2 cups of spaghetti in boiling salt water until about done. Drain and put into a 2-qt. casserole, add the hamburger, 1 cup chili sauce or catsup and 1½ cups tomato juice. Mix this well together. Sprinkle cornflakes or any crumbs on top. Bake 25 to 30 minutes.

BEEF STEW
Mrs. J. N. Yount
Lincoln, Mo.

2 lbs. beef, cut in small pieces
3 carrots
2 small cloves garlic

Put in pot with a pinch of pickling spices. Cook until tender.

In seperate kettle put
4 medium size potatoes
3 medium size onions
3 stalks of celery

Boil until tender. When beef is done add all together and cook a little longer. Last add ½ small can of tomato puree paste, salt and pepper to taste.

MEAT PIE
Anna Erdle
Windsor, Mo.

For family of three — 1½ lbs. lean boiling beef cut in chunks one inch square. Put 3 spoons shortening in skillet. Brown the beef a nice brown. Pour beef and grease in kettle and cook until tender. Then put 1 cup carrots diced. Potatoes, 2 cups diced not too fine. Onion 4 or 5 medium size not cut very fine. When vegetables are done, thicken with a little flour. Then put in baking dish. Set in hot oven and make biscuits and place on top of meat and bake. Salt to suit the taste. (Try this. You will like it.)

APPLE-SAUSAGE LOAF
Mrs. Hubert Finley
Route 5, Sedalia

1 lb. bulk lean sausage
⅓ cup Pet milk
⅓ cup applesauce
1½ cups bread crumbs (1 day old bread)

Mix ingredients and form into a loaf. Place in a greased shallow pan and bake one hour in 350 degrees F. oven. At the end of the hour ararnge 8 small sweet potatoes (that have been cooked almost done) around the loaf. Spoon fat over the sweet potatoes and sprinkle with ⅛ tsp. salt. Return to the oven and continue baking for 20 minutes at 350 degrees or until the loaf is nicely brown all over. (Do not under cook.)

LIVER AND VEGETABLE SKILLET
Catherine Scott
Nelson, Mo.

1 lb. sliced liver (pork, beef or veal) cut in 2" squares.
¼ cup fat
½ cup flour
¾ teaspoon salt
Dash of pepper
1 cup sliced onion
2½ cups tomatoes
1½ cups diced carrots
3 cups sliced potatoes

Dip the liver in flour mixed with the seasonings; brown in skillet in hot fat. Add onions and tomatoes. Cover. Simmer 45 minutes. Add the carrots and potatoes. Simmer 30 minutes or until tender. These proportions may be adjusted to fit your family's appetite.

MEAT LOAF
Mrs. Archie M. Decker
1421 So. Ohio Avenue

1 lb. hamburger
1½ cups of tomatoes
1 onion (chopped fine)
1 teaspoon chili powder
1 teaspoon salt
Some pepper
1 or 2 eggs
About 25 crushed crackers or enough to thicken above mixture.

Place all ingredients in mixing bowl and mix thoroughly. Bake in moderate oven until done.

TUNA NOODLE CASSEROLE
Mrs. I. J. Rhoads
Beaman, Missouri

1—5-oz. package noodles. Cook in salt water until done. Mix with 1 can mushroom soup, and one 6-oz. can of light meat tuna. Pour into greased baking dish, sprinkle with crushed potato chips, and bake to a golden brown in moderate oven.

MY MOTHER'S BAR-BE-CUE BEEF WITH BEANS
Mrs. T. L. Schlup
Latham, Mo. - Star Route;

5 pounds good roast
1 small onion, cut up
Salt. Over this mix and pour the following sauce:
¼ T. mustard
½ t. mustard
½ T. sugar
½ T. chili powder
¼ cup tomato catsup
¼ T. barbecue sauce
¼ cup vinegar

Roast until meat is done. In the meantime, cook as many beans as desired for one meal. When done, pour around roast and bake together about 30 minutes.

IRISH STEW
Mrs. Bert Stickrod
Route 3 - Windsor, Mo.

2 pounds beef
2 cups diced carrots
2 cups diced potatoes
3 small onions
1 pint can tomatoes
1 teaspoon salt
¼ teaspoon pepper
¼ cup flour

Cut meat into cubes, add carrots, potatoes and onions and cold water to cover. Let simmer about 2 hours. One-half hour before ready to serve add tomatoes salt and pepper. Blend the flour with a little cold water and stir into the stew. Cook slowly for 10 minutes. Serves 8.

VICTORY MEAT LOAF
Mrs. Edgar Roesler
Otterville, Mo.

1½ pounds hamburger
½ pound pork sausage
1 egg
1 green pepper
1 carrot
1 cup fine bread crumbs
½ cup milk
1 onion
2 tomatoes
Salt and pepper

Catsup if desired.

FAVORITE ONE-DISH MEAL
Mrs. Adolph Kaiser
Cole Camp, Mo - Route 1

It's a six-layer dinner. First place a layer of sliced raw potatoes in a greased baking dish and sprinkle with salt, next a layer of one-third cup uncooked rice, followed by a pound of ground beef, sliced onion, sliced carrots, a quart of tomatos sprinkled with 3 tablespoons of sugar and a little pepper. Cover and bake in a moderate oven for about 2 hours.

CORNMEAL BACON
Mrs. Mattie Galloway
Green Ridge, Mo.

Dip slices of bacon in milk, then in cornmeal, and bake in oven until crisp. Make milk gravy from the fryings, and serve over mashed or baked potatoes. Serve with a vetegable salad, and you have a very nutritious meal.

QUICK-MEAL CHICKEN & NOODLES
Mrs. Siebert McDaniel
Otterville

Cook two cups (or whatever amount needed) of noodles. After they are tender—drain well. Add one can of cream of chicken soup (condensed) and one can of cream of mushroom soup (condensed). Heat thoroughly and serve.

QUICK HASH
Mrs. Mara T. Keevil
Syracuse

Fry potatoes and onions. When brown add 1 to 1½ lbs. hamburger, salt and pepper and water to cover. Cook slowly until potatoes are ender, with lid.

Salads, Soups, Sauces, Sandwich Spreads

LIME COTTAGE CHEESE SALAD
Mrs. R. S. Doll
1202 East 19th Street
Sedalia

1 Packake lime Jello
1 Package dry cottage cheese (12 ounces)
1 Cup crushed or chunked pineapple

Prepare Jello as directed on package. When cool place ¼ inch in greased salad mold. Let set until firm. When remainder of Jello becomes slightly thick, whip with rotary beater or mixer until frothy and thick. Fold in pineapple and cottage cheese and turn into mold on plain Jello. When firm and ready to serve, unmold on lettuce leaves or garnish with salad greens.

TWENTY-FOUR HOUR SALAD
Miss Ruth Shinault
Tipton, Mo.

2 Egg yolks
½ Cup milk

Cool until thick. Let cool Add:
1 Can pineapple (sliced)
1 Pound white grapes
¾ Pound marshmallows (cut with scissors)

Add 1 pint of whipped cream. Mold and chill.

LIVER HASH
Mrs. Dorothy Kinner
916 South Lamine
Sedalia, Mo.

Cut 1 pound liver in small pieces, salt and flour, and fry brown in hot fat (2 tablespoons). Slice 2 onions and 2 carrots over the browned liver. Cover with water. Cook 10 minutes. Add 3 potatoes sliced ⅓ inch thick. Cook until tender (15 minutes) add ½ teaspoon salt.

BARBECUED SPARE RIBS
Mrs. Dorothy Kinner
916 South Lamine Avenue
Sedalia, Mo.

3 pounds spare ribs (lean)

Brown in cooker after salting well, pour 1 can tomato soup over ribs. Sprinkle 2 tablespoons chopped onion over the ribs and soup.

Sprinkle all with 2 tablespoons barbecue sauce, salt, and pepper. Cook 15 minutes at 15-pound pressure.

JELLIED VEGETABLE SALAD
Mrs. Birdie Washington
300 West Pettis
Sedalia Mo.

1 Tablespoon (1 envelope unflavored gelatine)
¼ Cup cold water
1¼ Cups boiling water
1 Teaspoon salt
½ Cup sugar
½ Cup lemon juice
¼ Cup vinegar
1 Small onion, grated
1 Cup crisp shredded cabbage
2 Tablespoons chopped green pepper
1 Cup juliennecut carrots
1 Cup sliced stuffed olives

Soften gelatin in ¼ cup cold water. Dissolve in 1¼ cups boiling water. Add salt, sugar, lemon juice and vinegar. Stir to dissolve sugar. Chill until partly set. Add remaining ingredients. Chill in oiled individual molds or a shallow pan. Serves 6.

CRANBERRY SALAD
Mrs. Howard Lear
Route 3
Concordia, Mo.

1 Pound cranberries
1 Orange, grated rind
½ Cup orange juice
3½ Tablespoons lemon juice
1½ Cups sugar
1 Tablespoon gelatine
3 Tablespoons cold water
1 Package lemon flavored gelatine
1 Cup boiling water
3 Small tart apples

Put cranberries through a food chopper. Add grated orange rind, orange juice, lemon juice and sugar. Let this stand over night. Soak gelatine in cold water. Dissolve the lemon flavored gelatine in boiling water and add the soaked gelatine. Stir it until dissolved. Combine these ingredients with the cranberry mixture. Pare, then chop, and add the apples. Place the salad in a greased mold. Place in ice box until firm.

Toasted Cheese Sandwich
Mrs. Elizabeth Menefee
706 North Grand Avenue

Place slice of cheese between bread. Toast, on the grate, first on one side then on the other. The melting cheese will hold the bread together.

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Salads, Soups, Sauces, Sandwich Spreads

E-Z MAYONNAISE

With alterations and variations
Original

Mrs. J. D. Friedly
Ionia, Mo.

1 Egg
⅓ Cup sugar
1 Tablespoon flour (rounded)
1 Teaspoon salt, dash of pepper

Mix well in a small pan. Add ¼ cup vinegar, ⅓ cup water, ½ cup cream either sweet or sour. Stir all together. Cook, stirring all the time, until it is right consistency. Cool before using. You may omit the cream and use ½ cup water and 1 tablespoon butter or ½ cup fresh buttermilk and 1 tablespoon butter.

Variations:
¼ Teaspoon celery seed
1 Teaspoon prepared mustard
or
1 tablespoon catsup, or
1 Tablespoon horseradish, or
1 Tablespoon lemon juice for fish

This will keep a long time in the refrigerator covered. This is good on lettuce, slaw, potatoes, Waldorf or any salad. Add 3 or 4 tablespoons of this to 1 cup whipped cream is a good dressing on slaw, apples, raisins, nut salad and many other salads.

HOLIDAY SEASON SALAD

Mrs. Roy Hume
Knob Noster, Mo.

1 Package lemon jello
½ Cup boiling water
¼ Cup vegetable liquid
4 Tablespoons vinegar
1 Teaspoon salt
1 Teaspoon chopped onion
1 Teaspoon prepared mustard
1 Cup salad dressing
2 Cups cooked peas
1 Cup cooked carrots, cut fine
1 Cup celery finely cut
1 Tablespoon chopped green pepper.

Add boiling water to Jello, stir until dissolved. Stir in vegetable liquid, vinegar, seasonings, salad dressing and vegetables. Pour in guard mold. Chill until firm. Unmold. Serve on salad greens. Serves 6.

CORN SALAD

Mrs. Nathan Wright
Houstonia

24 ears of corn
4 small heads of cabbage
6 large onions
6 green sweet peppers
4 cups sugar
2 quarts vinegar
½ cup salt
1 tbsp. celery seed
2 tbsp. mustard seed
2 tbsp. ground mustard
2 tbsp. turmeric

Cut corn off cobs. Chop cabbage, onions and peppers. Combine with all other ingredients and boil ½ hour or more and seal while hot.

CHEESE SALAD

Mrs. Nell Preuss
3510 Marrell
Kansas City 1, Mo.

1 Package lemon Jello
1½ Cups hot water
1½ Teaspoons vinegar
1 Teaspoon salt

Mix and cool. When cool beat well.

½ Cup milk
¼ Teaspoon Paprika
1 Teaspoon onion, scraped
½ Cup Miracle whip salad dressing
½ Cup grated cheese
⅓ Cup pimento

Add last mixture to first. Serve with hot rolls. Serves 6.

HOME MADE CRANBERRY SAUCE

Mrs. Fred Beard
Route 2
LaMonte, Mo.

1½ Cups sugar
2 Cups water
1 Pound or 4 cups cranberries

Boil sugar and water together five minutes. Add cranberries and boil without stirring five minutes or until the skin pops open. Then take off and cool.

CHEESE AND PINEAPPLE SALAD

Mrs. G. M. Bagner
Knob Noster, Mo.

1 package lemon jello
1 pint hot water
1 package Philadelphia cream cheese
1 cup crushed pineapple (drained)
1 cup chopped celery
1 small can pimento
4 tablespoons mayonaise
½ cup chopped nuts

Disolve gelatine in boiling water. Allow to cool. Mix cheese, pineapple and mayonaise together. Add nuts, celery and chopped pimento. Combine with gelatine. Pour into shallow pan and let set. Serve on lettuce. Top with spat mayonaise. Decorate with sliiced stuffed olives.

CREAMY PEPPER RING FOR CHRISTMAS SALAD

Mrs. George W. Walk
1308 South Kentucky
Sedalia, Mo.

1 pkg. lemon gelatine
1½ cup hot water
1½ tsp. lemon juice
½ tsp. salt
½ cup milk
¼ tsp. paprika
1 tbsp. onion juice
½ cup mayonnaise
½ cup grated American cheese
⅓ cup red and green peppers, chopped

Dissolve gelatine in hot water, add salt and lemon juice and chill. Mix milk, mayonnaise and onion juice and beat until well blended. Fold in cheese and peppers and mix with gelatine mixture and pour in ring mold and chill until firm.

FRENCH DRESSING

Mrs. Verona Pirtle
418 East Boonville

½ Cup strong vinegar
¼ Cup water
½ Cup sugar
1 Can tomato soup
1½ Cups vegetable oil
1 Teaspoon salt
1 Teaspoon prepared mustard
1 Scant teaspoon black pepper
2 Teaspoons Worcestershire sauce
1 Clove garlic or small onion minced fine

Remove the garlic or onion before storing.

SANDWICH SPREAD

Mrs. Lawrence Bockelman
Cole Camp, Mo.

Put thru a food chopper
1 pound of minced ham
1 pound of cheeese
1 large dill pickle
1 green pepper and
1 red pepper

Mix with enough mayonaise to spread. If kept in refrigerator will keep for some time.

POTATO SOUP

Frank T. Armstrong
725 West Seventh

4 Large potatoes
1 Small onion
1 Teaspoon butter
½ Pint cream
1 Pint milk
1 Teaspoon thyme, tarregon or marjoram

Dice potatoes and onions; cover with water and cook until done. Run through cullender. Add milk and cream, butter salt and pepper to taste. Add 1 scant teaspoon of thyme, tarregon or marjoram. Serve hot.

CREAM CHEESE SALAD

Mrs. W. T. Darrah
521 W. 4th St.

1 package lemon jello
2 cups hot water
1 cup grated American cheese
1 small can crushed pineapple
1 cup cream, whipped
1 small bottle stuffed olives, sliced.
1 cup nuts, chopped

Add hot water to jello and let stand until nearly set. (in refrigerator). Whip until creamy, fold in whipped cream and other ingredients and mold. Very good.

FRUIT SALAD

Mrs. Embree Baldwin
516 Wabash Avenue
Kansas City 1, Mo.

4 egg yolks beaten
Juice of one lemon
½ Teasoon mustard
¼ Cup milk

Cook in double boiler until thick. Let cool.

1 Can pineapple
1 Can white cherries
1 Cup almonds, blanched
½ Pound marshmallows
1 Pint cream whipped

Mix in the above dressing, then fold into the fruit, nuts, marshmallows. Let stand for several hours in ice box before serving.

CURRY SAUCE

Mrs. W. T. Darrah
521 West 4th St.

1 cup liquor from can red salmon
Add water if necessary to make 1 cup
2 tbsp. Butter
2 tbsp. chopped onions
1 tsp. salt
1 tbsp. curry powder
1/16 tsp red pepper
2 tbsp. flour
¼ tsp. dry mustard

Add the onion, salt, pepper and dry mustard to the hot butter and cook until the onion is heated thru and thru. Add the curry powder and flour, stirring well. Add the liquid gradually and stir until mixture thickens. This is good with salmon or meat loaf.

PINEAPPLE-CHERRY SALAD

Mrs. Edna Bremer
Florence, Mo.

Dissolve 2 packages of cherry Jello. Place in refrigerator until it begins to set. In the meantime core six large tart apples (do not peel) and run through food grinder. Add small can chrushed pineapple and stir into Jello. Then chill until firm. Very delicious served with chicken or other meat.

BUTTERFLY SALAD

Mrs. Edgar Roesler
Otterville, Mo.

Cut a slice of pineapple in halves and place on lettuce leaf with rounded edges together. This represents wings of the butterfly. Slice a very small banana into quarters lengthwise and place one strip between the rounded edges of the pineapple to form the body. For eyes put in tiny bits of raisins. Cut fine strips of pimentos for feelers or use pieces of marachino cherries. Serve with cooked salad dressing which is placed on the lettuce leaf beside the butterfly

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LETTUCE AND ORANGE SALAD

By Mrs. Dorothy Kinner
916 So. Lamine

1 head lettuce, shredded
3 oranges. Peal and break in segments
½ cup raisins, washed

Toss together and add 2 tablespoons salad dressing. Salt to taste.

FRENCH DRESSING

Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Missouri

1 cup sugar
1 cup salad oil
1 cup prepared mustard
1 cup tomato puree
⅔ cup vinegar
2 tablespoons chopped onion
2 tablespoons salt

Blend all ingredients together by shaking in a jar. Keep in the refrigerator. Good on tossed green salads, or on lettuce.

AVACADO AND GELATINE IN DELICIOUS SALAD

Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Missouri

Dissolve 1 package of lime gelatine in 1 cup of boiling water, add 1 cup cold water. Mash one ripe avocado and 1 package of cream cheese. When the gelatine is nearly set mix together. Also add ½ cup mayonaise, ¼ cup celery cut fine, ½ green pepper chopped, a few drops of onion juice and a pinch of salt. Mold and serve on crisp lettuce.

BANANA PEANUT SALAD

Dorothy Kinner
916 So. Lamine

Arrange lettuce leaves on individual salad plates.

Split bananas and lay 3 sections on each plate.

Sprinkle crushed peanuts over all and top with salad dressing and more chopped peanuts.

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406 So. Ohio

Salads, Soups, Sauces, Sandwich Spreads

COOKED SWEET Mayonnaise
Mrs. G. H. Trader

1 level tablespoon Coleman's dry mustard
1 cup sugar
Mix together thoroughly
Add 2 eggs, beat well
Add to the mustard and sugar and beat together
Pinch of salt
¾ cup vinegar

Mix all together and cook over very low fire, stirring constantly. When thickened remove from fire. One-half pint whipped creame may be folded in after the dressing has cooled.

BOILED SALAD DRESSING
Mrs. Dave Shull
Houstonia, Mo.

6 tablespoon sugar
¼ teaspoons mustard
1 teaspoon salt
1 teaspoon celery seed
¼ teaspoon paprika
2 tablespoons flour
6 egg yolks (or 3 whole eggs)
1 cup vinegar (diluted if to strong

Mix dry ingredient. Add eggs and vinegar. Cook in double boiler. Stirring until thick and smooth. Then with whipped cream before using.

Make 1 pint.

VEGETABLE SALAD DRESSING
Mrs. G. H. Trader

1 cup Oil
½ cup vinegar, with ½ tsp. of dry mustard
¼ cup tarragon vinegar
2 teaspoons sugar
¾ tablespoons Lea & Perrin Worcester sauce
2½ teaspoons salt
1 teaspoon celery salt
1 teaspoon paprika
1 teaspoon onion salt
½ teaspoon black pepper
1 tablespoon catsup
2 buttons garlic

Put in bottle and shake well before using.

FROZEN CRANBERRY SALAD
Mrs. Edna M. Buckner
414 North Washington Street
Sedalia, Missouri

1 cup cranberry sauce
3 tbsp. lemon juice
1 cup heavy cream, whipped
¼ cup mayonnaise
¼ cup confectioners' sugar
1 cup chopped California walnuts

Crush cranberry sauce with fork. Add lemon juice. Pour into paper cups or refrigerator tray. Combine remaining ingredients and spread over cranberry mixture; freeze firm. Unmold on crisp lettuce. Served with salted nuts.

JACK & JILL SALAD DRESSING
Mrs. G. H. Trader

Rub bowl with garlic
2 tablespoons vinegar
2 tablespoons cold water
1½ tablespoons sugar
1 teaspoon salt
3 tablespoons catsup
3 tablespoons oil

Little paprika and black pepper. Good over a tossed or mixed vegetable salad.

DOYLE'S COLD DRESSING
Doyle Ross Mabry
2107 South Missouri

¼ tsp. salt
1 tsp. prepared salad mustard
1½ tsp. sugar
Few grains cayenne pepper
1½ tsp. flour
1½ tbsp. butter
¾ cup milk
¼ cup vinegar

Mix together all the salad ingredients except apples which are added just before serving and prepare dressing. Put dry ingredients for dressing in bowl and mix. Add butter, milk and vinegar very slowly. Stir until smooth and thicken. Mix salad. Chill before serving.

MACARONI SALAD
Mrs. Charles Barton
1601 South Missouri Ave.

1 package macaroni
1 grated onion
1 cup chopped celery
2 chopped pimentoes
1 cup shredded cabbage
2 teaspoons chopped parsley
1 teaspoon salt
Add mayonnaise

Cook macaroni in boiling water (salted) until tender. Drain and cool. Add all other ingredients. Serve cold on lettuce leaves.

MARASCHINO PEAR SALAD
Mrs. Edna M. Buckner
414 North Washington Street
Sedalia, Missouri

1 pkg. Philadelphia cream cheese
1 small bottle of red maraschino cherries
1 small bottle of green maraschino cherries
1 can of Bartlett peas

Cut cherries in small pieces and mix with cream cheese.

Place pear halves on lettuce leaves, fill in center of pears with cream cheese spread.

Top all with salad dressing.

PEAR SALAD
Dorothy Kinner

Place lettuce leaves on salad plates. With 2 pear halves (canned or fresh) on each plate.

Fill pears with this mixture—
2 packages Philadelphia cream cheese. Mash with fork. Add ½ cup nut meats. 1 tablespoon sugar. 1 tablespoon Miracle Whip, and mix.

Then thin 2 tablespoons Miracle Whip with milk and drip over salad top with a nut meat on Marachino cherry.

SALAD
Mrs. Dave Shields
Houstonia, Mo.

2 packages lemon jello
1 can crushed pineapple
1 small can or jar pimento
½ cup nuts
2 packages Philadelphia cream cheese
½ pint whipping cream
1½ pints water

Mix jello and water, let stand to jell. Cream cheese, mashed pimeto to the cheese. Add nuts and drained pineapple to cheese. Put this mixture into partly congealed jello. Whip cream and add.

CHIVE AND COTTAGE CHEESE SALAD
Chief Finis A. Green
121 South Ohio

6 green onions chopped fine
salt and black pepper
2 tablespoons chopped parsley
¼ cup salad dressing
1 pt. cottage cheese

Mix chopped onions, parsley and salad dressing with your cottage cheese. Season to your taste. Serve on crisp lettuce cups Sprinkle paprika on top. This is a very good Lenten salad.

FRENCH CLUB SANDWICH
Finis A. Green
121 South Ohio

FRENCH CLUB SANDWICH

1½ cups chopped chicken
1 green pepper
1 cup thick cream sauce
4 stalks celery
12 slices of bread
2 well beaten eggs
2 cups milk
6 slices crisp bacon

Chop your celery and green peppers very fine, then cook well you have allowed to cool, add done. Put your chopped chicken in your thick cream sauce that your celery and gree peppers and mix well. Trim your bread so it will be round, cover one slice with this mixture and lay the other on top. Mix your egg and milk together, then dip your sandwich in so that it saturates the bread good. Fry in hot fat. Put 1 strip chisp bacon over the top. Garnish with potato chips, lettuce and sliced tomatoes. Six servings.

PEA SALAD
Mrs. Dorothy Kinner
916 So. Lamine Avenue

1 can peas drained
2 whole tomatoes cut in pieces
1 tablespoon chopped onions
4 hard boiled eggs cut in pieces
1 cup cubed American cheese may be added.
2 tablespoons mayonnaise

Add salt pepper and mayonnaise to taste.

SHRIMP SALAD
By Mrs. Dorothy Kinner
916 So. Lamine Avenue

1 can shrimp (veined)
1 can peas, drained
1 can lima beans, drained
1 can crushed pineapple, drained
1 cup sliced celery
1 tablespoon chopped onion
6 hard boiled eggs

Add salt, pepper and salad dressing to taste.

HAMBURGER SAUCE ON TOAST
Mrs. Thomas Hampton
1003 East Fifth

2 lbs. hamburger
2 medium onions, cut fine
½ cup tomato sauce
1½ tsp. salt
10c bottle barbeque sauce
1 lb. chili powder

Brown onions in a little shortening. Add hamburger, stirring with a fork, to break it up and partly cook. Then add other ingredients and simmer 30 minutes. Serve on toasted buns or bread.

ICE BOX SALAD
Mrs. Byrdie Condict
421 West 7th Street
Sedalia, Missouri

1 pkg. lemon jello
1 can grated pineapple (drained)
1 pkg. Phil-cream cheese
12 marshmallows
½ pt. whipping cream

Mix jello with one cup hot water and one cup of the pineapple juice with water.

Add marshmallows while liquid is still warm.

Add all except whipping cream. Put in tray, let partly freeze. Stir and add whipped cream. Nuts or cherries may be added.

CRANBERRY SALAD
Mrs. K. E. Turner
815 East 6th Street
Sedalia, Missouri

2 packages strawberry jello

Make and let cool but not set too stiff.

1 lb. cranberries ground (raw
2 or 2½ cups sugar

Let this stand 2 or 3 hours until juice is formed and dissolves the sugar.

Then grind ½ cup or more black walnuts.

Grind 3 or 4 apples
Grind 3 or 4 oranges (According to size).

Method:

Grind walnuts first and set aside. Then grind the oranges and the apples together. Then mix all together and put in a cool place to set.

LEMON SALAD FOR FRUIT
Mrs. Flora Fox, 321 West Tenth

2 whole eggs, well beaten
1 cup sugar
1 teaspoon butter
Juice of two lemons
¼ cup water

Cook over hot water until thick —(Original).

PINEAPPLE CHEESE SALAD
Mrs. Dorothy Kinner
916 So. Lamine Avenue

1 lemon jello dissolved in 1 cup of boiling water. Cool and add—

1 9-oz. can crushed pineapple
½ cup pecan meats
1 cup cottage cheese
¾ cup diced Velveeta cheese
2 tablespoons Miracle Whip

Chill and serve on lettuce leaf.

You might add 1 tablespoon sugar to the jello and hot water.

CRANBERRY MOLD SALAD
Mrs. L. H. Roedel
1407 South Sneed
Sedalia, Missouri

2 cups cranberries
1½ cups water
2 cups sugar
1 package cherry jello
1 small can crushed pineapple

Add sugar and water to cranberries and simmer for 10 minutes. Dissolve jello in hot cranberries and stir.

Chill and add pineapple. A chopped apple can be added.

LEMON SALAD DRESSING
Mrs. Lewis Smith
Otterville, Route 1

½ Cup lemon juice
½ Cup sugar
¼ Cut salad oil

Beat until sugar is dissolved.

WINTER SALAD
Miss Geraldyn Jones

2 Tablespoons gelatin
½ Cup water
2 Cups chanberries
¾ Cup sugar
¾ Cup diced celery
¾ Cupp diced apple
½ Teaspoon salt

Soak gelatin in water, 5 minutes. Cook cranberries in 2½ cups water until tender, add sugar, and cook for 5 minutes, stirring occationally. Add salt and strain. Add softened gelatin and stir until dissolved. When mixture begins to thicken, add celery and apples, and pour into shallow pan. Chill. When firm, cut into pieces for serving. Serve on lettuce and garnish with salad dressing.

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24 HOUR SALAD, FINE
Mrs. G. M. Bagner
Knob Noster, Mo.

½ cup sugar
2 eggs
2 tablespoons flour, pinch salt
1 cup liquid (pineapple juice) orange juice. Water of needed to make 1 cup)

Combine and boil the above in double boiler and cool. Cut the following:

24 marshmallows
2 cups white grapes
1 cup pineapple
1 cup nut meats
2 oranges
2 or 2½ cups whipped cream

Mix fruits, cooled custard and whipped cream together and chill. Maye be made 24 hours or more before serving.

SPICED GRAPE SALAD
Mrs. H. C. Modlin
1530 East Sixth
Sedalia, Mo.

1 package lime or lemon jello
1 8-oz. can seedless spiced grapes cut in halves
1 medium-sized bottle stuffed olives sliced
1½ cup diced celery

Serve plain or with salad dressing on lettuce leaves.

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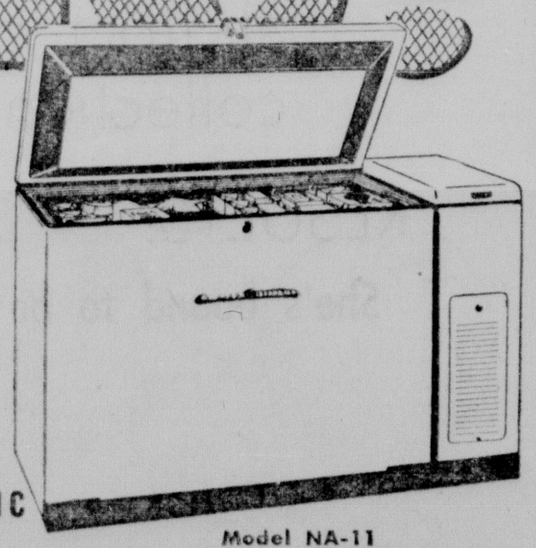

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CRANBERRY SALAD

Mrs. Oria Hammond
124 East 13th Street
Sedalia, Mo.

1 Quart cranberries
3½ Cups boiling water
2 Cups sugar
2 Tablespoons plain gelatin
½ Cup cold water
½ Cup nut meats
½ Cup crushed pineapple
1 Cup grapes, cut intod pieces or halves.

Cook the berries in the boiling water until done. Drain and strain for the juice only. Take the juice and add the sugar. Dissolve the gelatin in the cold water and add to the cooled first mixture. Let stand until cool, then add pineapple, nuts and grapes. Pour out and chill.

MOLDED CHEESE AND PINEAPPLE SALAD

Edna Fuchs.
Concordia, Mo.

Dissolve 1 pkg. lemon flavored gelatin in 1 cup boiling water
Chill until slightly thickened
Beat until light and fluffy
Whip 1 cup cream
Fold into gelatin
Add 1 cup cottage cheese
Pour in mold
Dissolve 1 pkg. lime flavored gelatin in 1 cup boiling water
Add 1 cup pineapple juice
Chill until slightly thickened
Add 1 cup crushed pineapple
Pour into lemon layer, filling mold.

DEVILED CABBAGE SALAD

Mrs. Truman Chism
Fortuna, Mo.

2 Cups shredded cabbage
6 Hard-cooked egg separated
¼ Cup chopped sweet cucumber pickle
1 Tablespoon vinegar
2 Tablespoons prepared mustard
2 Tablespoons Mayonaise dressing
1 Teaspoon sugar
½ Teaspoon salt

Chop egg whites. Combine shredded cabbage, chopped egg whites and pickles. Mash egg yolks and add remaining ingreli-ents and blend thoroughly. Combine all and set away to chill. Just before serving sprinkle entire top of salad bowl or individual serving with paprika.

WATER LILLY SALAD

Mrs. Harrisor Gill
LaMonte, Mo.

Boil six eggs hard. Allow to cool. Remove the yolks, cut whites into pieces lengthwise. Select large nasturtium leaves and arrange the strips of whites on the laves to represent petals. Mash the yolks thoroughly, adding:

Four tablespoonfuls French's Prepared mustard, ½ teaspoonfuls salt, ½ teaspoonful French's paprika. Place this in the center and put a little cracked ice around the edge of the masturtium leaves.

BANANA SALAD

Mrs. Oria Hammond
124 East Thirteenth Street.
Sedalia, Mo.

6 Bananas, split in half
1 Cup salted peanuts (crushed)

Place the bananas in lettuce. Sprinkle over a layer of peanuts. crushed. Add a small amount of the following dressing:

2 Tablespoons sugar
1 Cup milk
2 Tablespoons flour

Cook until thick and cool. Add juice of one lemon.

EGG SALAD

Mrs. Henry T. Junge
Cole Camp, Mo.

8 hard boiled e. gs
½ teaspoon celery seed
3 medium sized cucumber pickles
mayonnaise

Chop eggs and pickles together, add celery seed and mayonnaise, mix well and garnish with lettuce or parsley.

CHEESE SALAD

Mrs. Charles Callis
Hughesville, Mo.

1 Pound cheese (grated)
6 Eggs (hard-cooked)
Salad dressing.

Recipe for salad dressing: Beat 3 eggs thoroughly. All 1 cup sugar and 2/3 cup vinegar. Cook until thickens. Cool.

To make salad: Place alternate layers of cheese, dressing and egg slices. Put dressing on each layer I make mine and leave it overnight and the dressing goes through and is moist.

EASY SALAD

Mrs. Archie M. Decker
1421 South Ohio

1 package lemon jello
1 package cottage cheese
1 small can pineapple (crushed or tidbits)
½ cup chopped nuts

Dissolve jello in 2 cups of hot water, let cool, add rest of ingredients, stir, mold and chill.

RADIO SALAD

Miss Ruth Shinault
Tipton, Mo.

1 Box of lemon or orange Jello, dissolve in 1¼ cups hot water
Add 1½ cups sugar, let cool
Add:
1 Pound cranberries (ground)
½ Cup chopped pecans
½ Cup chopped celery
2 Oranges (cut)
Mold.

CHEESE SALAD

Mrs. Derby DeWitt
Beaman, Mo., Route 1

1 box jello
1 cup whip cream
1 cup cubed pineapple
1 cup grated cheese

Let jello set, then whip cream and then add pineapple and cheese.

PINEAPPLE SALAD

Mrs Clyde Raines
1719 South Osage
Sedalia, Missouri

1 cup hot mil-
30 marshmallows
Melt the marshmallows in hot milk and let cool.
1 cup whipping cream,
1 cup drained pineapple, fold into milk and marshmallows whipped

Crush 14 graham crackers, put ½ in bottom of dish and the remaining ½ on top of mixture and chill.

VEGETABLE MACARONI SALAD

Mrs. Joe Ellis
Route 4
Windsor, Mo.

½ Package saladroni or short length macaroni
Cooked and drained
4 Chopped pickles
3 Green mango peppers or 3 red mango peppers or pimento, chopped

Chill then add dress:
½ Cup salad dressing
2 Tablespoons sugar
1 Teaspoon vinegar.

PINK APPLE SALAD

By Mrs. Dorothy Kinner
916 So. Lamine Avenue

2 cups diced unpeeled apples
1 cup nut meats
1 bottle Marachino cherries,
1 10-oz. pkg. marshmallows, cut
1 cup grapes, halved
Dressing
½ pint cream—whipped
1 tablespoons sugar
2 tablespoons mayonnaise

Mix and add 2 or 3 teaspoons red cherry juice. This makes salad pink.

CARROT PINEAPPLE SALAD

Mrs. D. C. Grove
Route 1, Otterville

1 package of lemon or orange gelatine
1 cup grated carrots, raw
1 cup grated pineapple
Pinch of salt

Make the jello and stir in carrots and pineapple and place in the refrigerator.

DOYLE'S VEGETABLE SALAD

Doyle Ross Mabry
2107 South Missouri

½ head shredded cabbage
1 small onion, gr-ted
2 carrots, grated
1 dill pickle, sliced thin
2 tbsp. minced celery
2 peeled tomatoes, sliced thin
½ cup raisins, soaked in cup water few minutes; drained
3 apples, peeled, sliced thin (add just before serving)
Salt, pepper to taste

PEA SALAD

Mrs. Raymond Green
Green Ridge, Mo. Route 2

1 can peas, cooked and drained
1 cup diced cheese
1 cup celery

Mix with salad dressing and serve on lettuce leaves.

LEMON LIME SALAD

Mrs. Maggie Payne
Route 5, Sedalia, Mo.

Dissolve 1 pkg. each of lemon and lime jello, in 1 pint of hot water and to this add a No. 2 can of crushed pineapple and let cool.

When it begins to jell, add 1 package of cottage cheese and 1 cup of salad dressing and 1 teaspoon of prepared horseradish Pour into mold and let set.

SANDWICHES

Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Missouri

1 can pimentos
Cheddar or American cheese
1 heaping teaspoon sugar

Grind pimentos in food chopper, add juice from pimentos. Grind enough cheese and add to pimentos to make proper consistency, not too dry. Spread on bread.

SALAD DRESSING

Mrs. Lewis Smith
Route 1
Otterville Mo.

Boil together 5 minutes:
1 Cup sugar
1 Cup vinegar
1 Clove garlic

Set aside and use as needed over tossed vegetable salads.

MOLDED VEGTABLE SALAD

Mrs. F. C. Klein
617 West 16th Street
Sedalia, Missouri

1 cup lemon .elatine
1½ cups hot tomato juice
1 cup chopped celery
1 cup shredded cabbage
1 cup chopped green peppers
2 tablespoons vinegar
A little pepper and 1 teaspoons salt

Dissolve gelatine in hot tomato juice. Add vinegar, pepper and salt. When mixture begans to set, fold in chopped vegetables pour in mold and chill.

SUNDAY SUPPER SALAD

Mrs. William C. Bessmer
416 W. 4th Street
Sedalia, Missouri

1 can tuna
1 cup cut red grapes
½ cup cut celery
1 large apple peeled and diced
pinch of salt
1 teaspoon sugar
½ cup broken nut meats—optional

Moisten with salad dressing and toss lightly. The tuna in this recipe may be replaced with 1 to 2 cups of cold diced chicken.

VEGETABLE SALAD

Mrs. C. Smallwood
310 East Johnson
Sedalia, Mo.

1 Cup cooked peas
½ Cup diced raw carrots
2 Tablespoons chopped onions
1 Cup cooked green beans
1 Cup cooked cabbage
3 Tablespoons cooked pickles
¼ Teaspoon pepper
½ Cup salad dressing

Mix and chill. Serve on lettuce. Top with more dressing if desired.

FRENCH DRESSING

Mrs. Jack Livengood
911 South Kentucky, Sedalia

½ cup tomato soup
½ cup vinegar
1 cup salad oil
½ cup sugar
1 teaspoon salt
½ teaspoon worchestershire sauce
2 clove garlic

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DELICIOUS CRANBERRIES

Mrs. William C. Schneider
Route 5

1⅓ Pints sugar
1 Pint water
1 Quart cranberries

Boil sugar and water a few minutes. Put in cranberries, cover, remove from fire, and let stand five minutes. Place on fire and cook again five minutes. Let cool, still covered. These look like candied cherries.

AMERICAN SALAD

Mrs. Mara T. Keevil
Syracuse, Mo.

(Meal-in-one)

Fry left over boiled potatoes with chopped onion in bacon drippings. Add 5 or 6 frankfurters, skinned and sliced. Salt and pepper to taste. When done add 2 or 3 chopped hard boiled eggs. If desired add ⅓ cup hot vinegar.

Preserves, Pickles, Relishes, Canned Goods

CABBAGE RELISH

Mrs. J. F. Swerngin
Route 5, Sedalia

Remove the wilted and coarse outside leaves from one small solid head o' new cabbage Cut off stalk. Cut head in quarters. Chop cabbage very fine. Add one Bermuda onion, finely chopped. Cover with ice water. Let stand until crisp. Drain thoroughly and mix with relish dressing. Sprinkle with finely chopped chives, parsley or green peppers.

Relish Dressing
1 teaspoon mustard
1½ teaspoon salt
½ tablespoon flour
1 tablespoon sugar
1 tablespoon melted butter
1 egg yolk
⅓ cup hot vinegar
½ teaspoon celery seed
⅔ cup thick cream
Few grains cayenne pepper

Mix ingredients (except celery seed) in order given. Cook in double boiler, stirring constantly until mixture coats spoon. Strain Add celery seed. Chill and add to cabbage.

PICKLED PEACHES IN CRANBERRY RING (SALAD)

Mrs. G. H. Clinton
Otterville, Missouri

4 cups cranberries
2 cups water
2 cups sugar
2 tablespoons plain gelatine
½ cup cold water

Combine cranberries, water and sugar, cook 10 minutes or until all the berries cook, Soften gelatine in col dwater and dissolve in hot cranberries. Pour into an 8 inch oiled ring mold and chill in refrigerator over night.

NO-BOIL GRAPE JELLY

Mrs. Verona Pirtle
418 East Boonville

Wash grapes in bunches and dry well. Pick off the stems and mash. Boil for 5 minutes. (Be sure no water is on the grapes.) Strain as usual for jelly. Put juice in refrigerator over night. In the morning, to 3 cups of juice, add 4 cups of sugar; ½ cup sugar at a time and stir until the sugar dissolves each time the ½ cup is added. It may be thick when all the sugar is added and it may not be, but it will thicken in a few days. Paraffin when jelly is cold and put away.

GREEN TOMATO MINCE MEAT

Mrs. W. E. Browning
Ionia, Missouri

1 peck green tomatoes, ground
1 gallon diced apples
2 pounds raisins
4 pounds sugar
2 tablespoons allspice
2 tablespoons cinnamon
1 tablespoons nutmeg
2 tablespoons salt
1 teaspoons ginger
2 cups vinegar
1 pound suet, ground

Cook together until all ingredients are done, stirring occasionally to keep from cooking to bottom of pan. Can in sterilized jars or freeze to keep.

14-DAY SWEET PICKLES

Mrs Lorena Viebrock
Route 5, Sedalia

Seventy-five cucumbers 4 to 5 inches long. Cover with salt brine made of one gallon boiling water, 1 pt. salt and let stand for seven days in cold place. Skim if necessary.

Eighth day drain. Cover with boiling water and 1 tablespoon alum to gal. water.

Ninth day drain and cut each pickle. Cover with boiling water.

Tenth day drain and put back in jar and cover with equal part of hot vinegar and sugar, 2 tablespoons celery seed, 3 tablespoons pickling spice put in cloth.

Eleventh day re-heat cinegar and spices and add 1 cup sugar each day until 14th day.

Fourteenth day put in jar and seal. Don't heat syrup last day. Seal cold.

QUICK RELISH

Mrs. Nathan Wright
Houstonia

1 qt. cabbage
1 qt. green tomatoes
1 qt. sugar
1 qt. vinegar
1 qt. unpeeled apples
1 qt. onions
1 qt. sweet peppers
1 tbsp. mustard seed
1 tbsp. celery seed

Grind tomatoes and sprinkle with salt. Grind cabbage, apples, onions and peppers. Squeeze brine from tomatoes and add other ingredients. Bring to boiling point and seal.

RIPE TOMATO CATSUP

Mrs. Jack Livengood
918 So. Kentucky Ave.

1 gal. ripe tomatoes
(after they have been cooked)
12 small onions
1 pt. vinegar
2 tbsp. salt
1 tsp. mustard
1 cup sugar

Tie a few cloves or pickling spices in a sack and cook in mixture and boil until thick 2 or 3 hours. ½ tsp. of red or black pepper (optional).

FRESH CRANBERRY ORANGE RELISH

Mrs. Roby Kanoy
1202 South Park

1 lb. cranberries
3 medium seedless oranges
1¼ cup sugar

Pick over and wash cranberries. Peel oranges, keep peel and remove and discard white inner skins.

Put cranberries, orange peel and orange pulp through grinder, using finest knife. Mix with sugar. Let stand in refrigerator for several hours before using. If you like a rich relish add some chopped walnuts to mixture.

STRAWBERRY PRESERVES

1 quart berries washed and well drained. Add 3 tbsp. lemon juice, let come to a boil and boil 3 minutes. Add 4 cups sugar, let come to a boil and boil 7 minutes. Set aside and stir 3 or 4 times through the day. Put in jelly jars the next morning and seal with wax.

DILL PICKLES

(Delicious—try them)
Mrs. Elizabeth Menefee
706 North Grand

1 quart vinegar
3 quarts water
1 teacup salt

Boil mixture together five minutes. After mixture begins to boil, cool. Wash and pack any size cucumbers in jars, placing as much dill as desired as you pack Pour cold mixture over the pickles to cover them and seal Pickles will cloud and ferment, possibly will spew. Just put on paper and later they will clear and settle. They are delicious.

RAW CARROT RELISH

Mrs. Joe Whitlow
Route 4, Windsor

2 small heads cabbage
8 green mango peppers
12 medium onions
12 large carrots

Grind all together and add two-thirds cup salt Let stand 3 hours. Drain one hour. Heat 5 cups of sugar, about 3 pts. vinegar, two teaspoons celery seed, two teasoons mustard seed. (Or mixed spices instead)

Let cool and pour over relsih. Seal in jars cold. (Taste before adding all vinegar.)

NO BOIL GRAPE JELLY

Mrs Lewis Smith
Otterville, Mo., Route 1

Wash and dry well ripened grapes. Mash grapes with masher. Boil 5 minutes. Strain and place in refrigerator overnight.

Measure:
3 cups juice
4 cups sugar

Add ½ cup sugar at a time to juice, then stir until dissolved. Pour u pand set aside. Will jell in short time

BLACK BERRY JELLY

Mrs Lewis Smith
Otterville. Mo.

Cook freshly gathered blackberries in pan with no water or sugar until done.

Strain and measure.

Bring juice to boil.

Add 1½ cups sugar to 1 cup juice. Bring just to boil. Immediately take off fire—Pour up.

PEACH MARMALADE

Mabel DeWitt
717 East 9th

12 peaches
4 oranges
4 cups sugar
½ cup blanched almonds

Peel and slice peaches, peel oranges and remove skim from each section. Chop and add to peaches. Add sugar and cook slowly ¾ hr. Add chopped almonds during the last 20 minutes of cooking.

AUNT MARY'S PICCALILLI

Mrs. W. E. Browning
Ionia, Missouri

1 peck green tomatoes
1 heaping gallon peeled and quartered apples
1 large head abbage
8 cups sugar
6 medium sized onions
4 tablespoons mixed pickling spices
2½ cups vinegar (strong)
¼ cup salt

Grind in food chopper, green tomatoes and drain several hours until all the juice it out. Grind apples and cabbage, then combine all ingredients and cook until apples are soft. Put spices in small bags and remove if desired. This makes about 2¼ gallons. Can while hot in clean sterilized jars.

PICKLED PEACHES

1 No. 2½ can cling peach halves
¾ cup brown sugar
½ cup vinegar
2-3 inch sticks cinnamon
whole teaspoon cloves
1 teaspoon whole allspice

Drain peach syrup into saucepan; add sugar; vinegar and spices and boil 5 minutes. Add peaches and simmer 5 minutes. Let fruit chill in pickling syrup overnight.

Unmold cranberry ring on platter; fill center with pickled peach halves and serve.

TEN MINUTE 10-Min. STRAWBERRY Preserves

Ella Dansey
525 North Osage

1 quart large ripe berries
1 quart white sugar
⅔ cup water

Wash berries and spread on a platter to drain. Boil sugar and water until it spins a thread. Drop berries in one at a time and continue boiling hard for ten minutes. Set off the fire and let cool before putting in sterilized jars. Berries will be a bright red and will not come to the top.

CUCUMBER PICKLES

Mrs. John A. Fowler
Hughesville, Mo.

Make a brine of a pint of salt to a gallon of water.

Soak cucumbers in brine for a week.

Then for 3 mornings put cucumbers in water made by putting a tablespoon of alum in a gallon of boiling water.

Then pack cucumbers in fruit jars. Always split cucumbers. Pour over them vinegar, 1 pint with ½ pint sugar. Add pickling spices, celery and mustard seed.

Change and heat vinegar for three mornings.

GARLIC DILL PICKLES

Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Missouri

40 medium cucumbers
6 large heads dill
6 buds garlic
6 small dried hot peppers
6 thick slices onion
1 quart cider vinegar
2 quarts water
1 cup cooking salt

Select fresh, firm cucumbers, pack into hot sterilized jars. Add 1 large head dill, 1 bud garlic, 1 small hot pepper and 1 thick slice onion to each jar. Combine vinegar, water and salt in pan, bring to boil, then fill jars to overflow and seal at once. Makes 6 quarts of extra good pickles.

BEET RELISH

Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Misosuri

1 quart cooked chopped beets
1 quart chopped raw carrots
2 stalks celery
2 cups sugar
1 cup grated horseradish
1 tablespoon each of salt, celery seed and black pepper. Vinegar to cover.

Let come to full boil and seal while hot.

LIME CUCUMBER PICKLE

Mrs. Carl D. Johnson
3514 Morrell
Kansas City 1, Missouri

Slice one gallon cucumbers, cover with water, dissolve lime in one cup water, let stand overnight wash thoroughly.

Make Syrup
4 cups sugar
1 quart vinegar
1 quart water
1½ teaspoon allspice
1½ teaspoon cinnamon

Cook twenty (20) minutes, pour over pickles, cook to tender.

STRAWBERRY PRESERVES

Mrs. Louis Brandes
Cole Camp, Route 3

Measure 4 cups of strawberries after they are washed and stemmed.

Add 4½ cups sugar. Boil 5 minutes, add 1 tbsp. lemon juice. Boil 10 minutes longer. Pour into glasses and seal. Start counting when boiling begins.

CHERRY PRESERVES

Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Missouri

1 quart and 1 cup cherries (seeded)
1 quart and 1 cup sugar

Let come to a boil and boil 21 minutes. Seal while hot. Add no water.

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Preserves, Pickles, Relishes, Canned Goods

UNCOOKED GRAPE JELLY

Mrs. K. A. Goodman
Versailles Missouri

Wash ripe purple grapes and dry. Mash and cook in own juice. Put in jelly bag, drain, cool. Measure one cup juice and one and a half cups sugar in mixing bowl, stir slowly but constantly for 20 minutes. Pour in jelly glasses. It has all the flavor of fresh, ripe grapes. It should be used within a few weeks. At the end of the 20 minutes it will jell and have the consistency of Jello.

CRAB APPLE JELLY

Mrs. Nannie Knight
700 South Beacon
Sedalia, Mo.

Wash the crab apples; if large cut them in halves, discard the stems. To each pound of crab apples add 3 cups water. Cook until soft throughout. Drain in jelly bag. Measure juice, bring to a boil, add ¾ cup sugar to each cup of juice and let boil until it jellies. Skim and turn into glasses.

LIME PICKLES

Mrs. Raymond Ditzfeld
Sweet Springs, Route 2

7 lbs. sliced green cucumbers
1 cup lime and
1 gal. water mixed thoroughly

Soak pickles in lime mixture for 24 hours and no more. Remove and soak 3 hours in clear water Drain well and place in vinegar mixture consisting of:

3½ lbs. sugar
2 qts. vinegar
1 tbsp. salt
3 tbsp. mixed pickling spice

Bring pickles to boiling point, boil 35 minutes. Pack while hot and seal. Makes about 5 quarts.

NEVER FAIL SWEET GREEN AND RED PEPPER PICKLES

Mrs. Webb Palmer,
Cole Camp

Wash and remove seeds from peppers. Cut in halves or smaller, pack tightly in quart pars Add one small garlic and ¼ tsp powdered alum. Now measure and mix.

3 cups water
1 cup vinegar
¼ cup salt

Let come to a boil and pour over the peppers while hot, and seal. Now you can also add sliced onions. These pepper pickles are very good.

COLD RELISH

Mrs. Verna Varner
Florence, Mo., Star Route

6 carrots
8 medium onions
9 ripe and 9 green peppers
2 large heads cabbage

Grind and then add one-half cup salt. Let stand 2 or 3 hours. Then drain. Then add 2 pints sugar, 3 pints vinegar and two tablespoons celery seed and two tablespoons white mustard seed. Sead. (DO NOT COOK)

TOMATO CATSUP

Mrs. Lewis Smith
Otterville, Mo., Route 1

8 quarts tomato pulp and juice
3 pints vinegar
4 cups sugar
(spices in bag)
2 tablespoons cinnamon
2 teaspoons red pepper
10 teaspoons salt
3 large onions (diced fine)
2 teaspoons allspice
1 teaspoon cloves

Simmer three hours or until cooked down half.

PEACH SWEET PICKLES

Mrs. P. L. Strole
618 S. Barrett Avenue

5 Pounds Good Sized Peaches
(Preferably Clings)
2 cups vinegar
4 cups sugar
2 good-sized sticks of cinnamon
1 tablespoon whole cloves

Boil vinegar, sugar and spices about five minutes, let almost cool, then drop in peaches, heat slowly again, put peaches in glass jars, pour syrup over and seal.

UNCOOKED RELISH

Mrs. Ruth Meyer
1905 E. Bdwy. - Sedalia, Mo.

1 pint sweet red peppers chopped fine
1 pint sweet green peppers chopped fine
1 quart cabbage chopped fine
1 pint onions chopped fine
1 bunch celery chopped fine
1 quart green tomatoes chopped fine
5 tablespoons salt

Mix all ingredients and let stand over night. Drain the next morning. Mix 4 cups sugar, 1 qt. vinegar with ingredients. Pack in sterilized jars and seal at once.

PICKLE RECIPE

Mrs. S. A. McNish
Richland, Kansas

3 gals. small cucumbers
1 cup salt
2 cups sugar
½ box mustard seed
1 gal. vinegar

Mix well and pour over the cucumbers cold, real good.

PEAR CONSERVE

Mrs. L. J. Berry
1706 South Washington
Sedalia, Missouri

5 lbs pears
1 qt. cranberries
2 oranges (juice)
10 cups sugar (5 lbs)
Grind and let stand over night. Cook 1½ hours.

DRIED APRICOT MARMALADE

Mrs. E. J. Brauer, Versailles

1 lb. dried apricots.
1 can (large) crushed pineapple

Cover apricots with water and let stand over night. Grind in morning. Save juice. Measure cup for cup including juice with sugar. Cook for twenty minutes, stirring.

BLACKBERRY JELLY

Mrs. Nannie Knight
700 South Beacon
Sedalia, Mo.

Pick over, wash and weigh the fruit. To every pound of berries add one cup of water. Put to cook and as it heats mash with a potato mashed. Cook until tender and until all the juice is apparently extracted. Drain in a jelly bag. Measure juice, bring to boil, add ¾ cup sugar to each cup juice. Let boil to jelly. Store in sterilized glasses.

FAVORITE PICKLE

Mrs. Nannie Knight
700 South Beacon
Sedalia, Mo.

1 qt. raw cabbage chopped fine.
1 qt. boiled beets, chopped fine,
2 cups sugar
1 tbs. salt
1 tsp. black pepper
¼ tsp. red pepper
1 cup grated horseradish

Cover with cold vinegar and keep from the air.

KROSHER DILLS

Mrs. Lewis Smith
Route 1, Otterville

Heat together with cucumbers that have been washed.

2 pints vinegar
1 pint water
¼ cup salt

Put 1 clove garlic in bottom of jar and pack with hot cucumbers. Put a stalk with seed of dill and a small hot pepper in top of jar and seal.

CRYSTALIZED PICKLES

Mrs. Nannie Knight
700 South Beacon
Sedalia, Mo.

Drain and weigh one jar of sour pickles. Split each pickle in half Add one pound of white sugar for each pound of sour pickle. Place small cloth bag of spices in the pickles. Set in a warm place, stir once or twice. The moisture in the sour pickles will dissolve the sugar and the pickles will be sweet and crystalized in a few hours.

PEACH SWEET PICKLES

Mrs. Mattie Galloway
Green Ridge, Mo.

12 lbs. peaches
1 quart peeled peaches
6 lbs. sugar

Cook all together until peaches are tender.

Fill the jars with peaches, add a bag of ground cinnamon to the syrup and boil until it forms a light syrup, fill the jars and cold pack 20 minutes.

PEEL RAW BEETS

Mrs. Nannie Knight
700 South Beacon
Sedalia, Mo.

Wash fresh beets from the garden. Peel beets as you would potatoes, then slice the beets. Add enough water to cover the slices and cook until tender. Beets maybe served as hot buttered beets or pickled for canning.

HARVARD BEETS

Mrs. Arthur Brill

Cook until tender about two bunches of beets. Slice thin or cube. Combine ½ cup vinegar, 2 teaspoons cornstarch, ¼ cup sugar, ½ teaspoon salt, 1 tablespoon butter. Pour over beets and heat together slowly until sauce thickens.

Nowadays traveling irons are small and compact; you can find models that are collapsible, fit into a tiny bag, and weigh only about two pounds. Some of them have fabric dials.

When you are making a cup of white sauce use a quarter teaspoon of salt and an eighth teaspoon of pepper to flavor it with.

CANDY AND COOKIES

CHOCOLATE PEANUT COOKIES

Mrs. Herbert Seifert
1701 West Eleventh Street
Sedalia, Mo.

3 cups flour
1 teaspoon salt
1 teaspoon baaking powder
½ teaspoon soda
Sifted together
3 squares chocolate melted
⅔ cup fat
1 cup white sugar
½ cup brown sugar
2 eggs beaten light
Mix well together
Add flour mixture alternately with 1 cup rich sour milk
1 teaspoon vanilla

Add 1 cup large white peanuts, drop from teaspoon on greased baking sheet.

Bake (375°) 10-12 minutes.

REMARKABLE FUDGE

Mrs. Walter Calhoun
Route 4, Sedalia

4 cups sugar
1 tall can evaporated milk
¼ lb. butter
2 packages chocolate chips
1 pint marshmallow creme
1 tsp. vanilla

Boil sugar, milk and butter together until soft ball stage. Stir constantly. Remove from fire and add the chocolate chips, marshmallow creme and vanilla. Stir until all is dissolved and then pour into a large greased pan. You may add nut meats if you wish.

PEANUT BRITTLE

Mrs. Joe Whitlow
Rute 4, Windsor, Mo.

2 cups sugar
½ cup water
¼ teaspoon cream of tartar
2 tablespoons molasses
2 tablespoons butter
½ teaspoon salt
1 cup roasted peanuts
1½ teaspoon soda

Combine sugar, water and cream of tartar in large saucepan. Cook without stirring until small quantity dropped in cold water forms heavy threads. Add molasses, butter and salt and cook, stirring constantly until a drop in cold water becomes brittle. Add nuts and soda. Blend quickly. Pour quickly on well oiled platter and spread. After it is cool, break into pieces.

CHOCOLATE FUDGE

Miss Blandena Hughes
313 East Johnson Street
Sedalia, Mo.

2 cups sugar
½ teaspoon salt
2 squares chocolate
1 cup sweet milk
2 tablespoons butter
½ teaspoon vanilla

Cook sugar, salt, chocolate and milk slowly until sugar dissolves, then cook rapidly to soft ball stage stirring often.

Cool, add butter and vanilla. Beat until thickened. Turn on buttered platter and mark.

Add nuts if desired.

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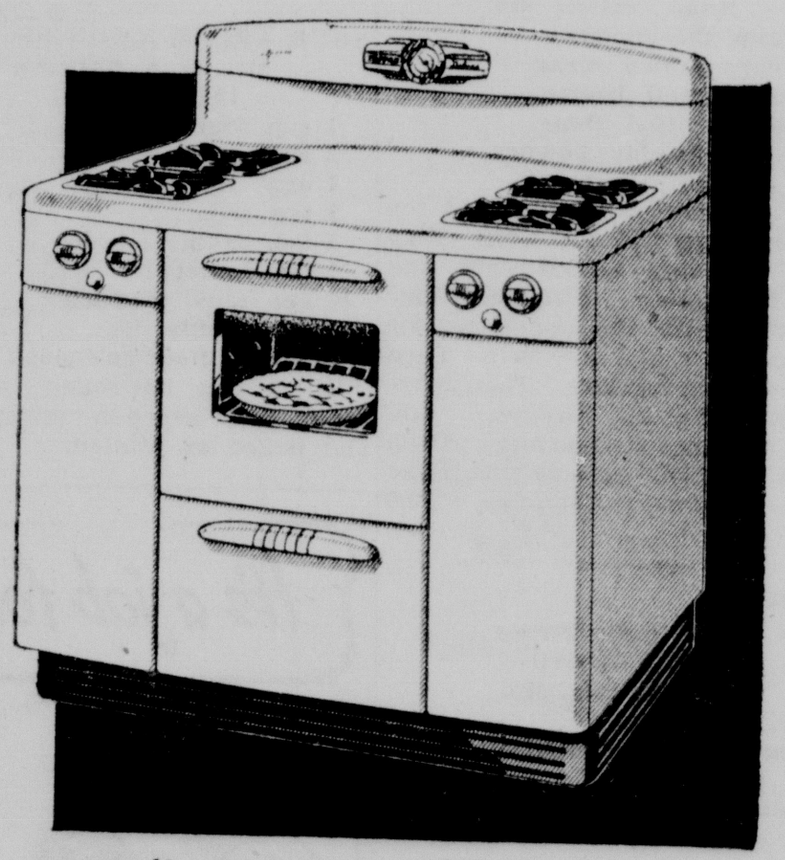

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CANDY AND COOKIES

SUGAR COOKIES

Mrs. Leonard Swope
1301 East Boonville street
Sedalia, Mo.

1 cup shortening
1½ cups sugar
2 eggs
1 cup sour milk
½ tsp. soda
1¼ cups flour
1 tsp. nutmeg
1 tsp. salt
1 tsp. vanilla

Cream shortening and sugar together until frothy. Add eggs one at a time and continue beating. Add soda to sour milk and stir into above mixture. Add sifted dry ingredients and vanilla. Drop by spoonfulls on cookie sheet about two inches apart. Sprinkle top of cookies before baking with sugar. Bake in hot oven until brown (400° F.).

UNITED NATIONS COOKIES

Amanda Close
907 South Lamine

(Perhaps some folks would like a copy of this recipe, if they failed to get a copy when it was first printed. It was given by the mother who lost her five sons in World War II. Also lost her one and only daughter, who was in the Waves. Mrs. Sullivan stated she raised her family on these cookies. This is her recipe.)

Sift flour once, measure 1¾ cups and sift three times with ½ teaspoon of soda. ¼ teaspoon salt. Cream ½ cup shortening with ½ cup of brown sugar, firmly packed. Add 1 well beaten egg. Add two squares of unsweetened chocolate. Add flour alternately with ½ cup of milk and beat until smooth. Add ½ cup chopped nuts, 1 teaspoon vanilla. Mix all well. Drop on ungreased baking sheet. Bake in hot oven ten minutes.

BROWN SUGAR COOKIES

Mrs. Frances M. Parker
Knob Noster, Mo.

1 cup shortening
2 cups brown sugar
4 eggs well beaten
4 cups sifted flour
4 teas. baking powder
1 cup nut meats

Cream the shortening, add the brown sugar and mix well. Then add the well beaten eggs and blend together. Sift the flour well, then add the baking powder to the flour and sift well. Then add the egg mixture. Then thoroughly mix all together. Add the nut meats and mix. Drop from spoon on greased tins. Bake in a moderately hot oven. (400 degrees F.)

FUDGE

Mrs. Nelle Preuss
3510 Morrell
Kansas City, Mo.

4½ cups sugar
One large can Carnation milk
⅓ pound Oleo

Put into sauce pan and stir well over fire, when it comes to a boil count for eight (8) minutes, stirring constantly, when eight minutes are up remove from fire add one pint jar of marshmallow cream, two (2) packages of chocolate bits, one cup of chopped nuts, one teaspoonful of vanilla, stir all together until creamy, pour into buttered pan. This makes 5 pounds candy.

MOTHER'S FUDGE

Mrs. Herbert Seifert
1701 West Eleventh Street
Sedalia, Mo.

2 cups white sugar
1 cup brown sugar
½ cup white Karo syrup
2 squares chocolate (melted)
1 tablespoon butter
1 cup light cream

Stir until sugar is dissolved. Cook to soft ball, cool, beat, add teaspoon vanilla, ½ cup black walnuts.

GOOD GINGER COOKIES

Miss Lula Wheeler
LaMonte, Route 1

2 cups sugar
1 cup shortening
2 eggs
1 cup molasses
½ tsp. salt
1 tsp. ginger
1 tbsp. vinegar
1 tbsp. vanilla
3 tsp. soda
1 tbsp. hot water
5 cups sifted flour

Cream shortening and sugar that is added gradually. Add well beaten eggs, molasses, vinegar and vanilla. Sift flour twice with ginger and salt. Add alternately with soda that has been dissolved in hot water. Chill dough over night. Shape into balls the size of a medium marble. Place on greased cookie sheet and bake in moderate oven (375° F.).

VANILLA COOKIES

Mrs. G. A. Rabourn
1212 Lamine

1½ cups light brown sugar
¾ cup butter
2 eggs
3 tbsp. vanilla
3 cups flour
Pinch of salt
1 tsp. soda
1 tsp. cream tartar
Scant tsp. baking powder
½ cup ground nuts

Make in rolls and keep in refrigerator and bake as wanted.

SOUR CREAM COOKIES

Mrs. Jno. A. Fowler
Hughesville, Mo.

Cream together 2 cups white sugar, 1 cup lard (or lard and butter) add 1 teaspoon salt. 3 well beaten eggs. To this add 1 cup sour cream, to which add 1 teaspoon soda and 1 teaspoon baking powder. Stir into one cup flour and mix all together, continuing to add more flour until right consistency to roll. It requires about 7 cupfulls of flour. Flavor with vanilla or nutmeg.

SOUR CREAM COOKIES

Mrs. G. A. Rabourn
1212 Lamine

1 cup sour cream
2 cups sugar
4 eggs
1 tsp. soda
1 tsp. baking powder
1 cup butter
½ cup nuts, chopped
1 tsp. vanilla
4 cups of flour or enough to roll

These can be rolled in wax paper and kept in refrigerator and baked as wanted.

MOLASSES POPCORN BALLS

Mrs. Verna Varner
Florence, Mo., Star Route

2 quarts freshly popped corn
1 cup broken nut meats
2 cups brown sugar
1 cup water
2 tablespoons vinegar
Dash of salt

Have the corn popped before preparing the syrup. And if the nut meats are used stir them into the popcorn. Boil sugar, water, vinegar and salt together to the hard crack stage, stirring only until the sugar is dissolved. Pour in a slow stream over the corn, mixing and stirring it in with a heavy spoon. As soon as cool enough to handle oil the hands lightly and form the mixture into small balls or flat patties. Wrap in waxed paper when cool.

JIFFY FUDGE

Mrs. C. H. Barton
1601 South Missouri avenue
Sedalia, Mo.

3 squares unsweetened chocolate
1⅓ cups condensed milk
1½ tablespoons butter
1 tablespoon vanilla
2 cups confectioners sugar
½ cup nuts (chopped)
½ cup dates (chopped)

Melt chocolate in double boiler. Then add condensed milk and cook 5 minutes. Stir constantly until mixture thickens. Remove from fire. Add butter and vanilla and work in confectioners sugar. Fold in chopped nuts and dates. Pour this in a buttered tin. Cool and cut in squares.

ICE BOX COOKIES

Mrs. J. S. Faddie
1204 South Quincy

1½ cup brown sugar
½ cup white sugar
½ cup lard
2 eggs
3 cups flour
1 teaspoon soda
1 teaspoon cream tartar
1 cup nuts, chopped fine or ground
1 teaspoon vanilla

Mix well. Shape in rolls. Wrap in waxed paper and chill over night Slice about three-sixteenths of an inch thick and bake. Leave room on tin for spreading.

SUGAR COOKIES
(Very Good)

Mrs. Elizabeth Menefee
706 North Grand Avenue
Sedalia, Mo.

1 cup butter or margarine
1 cup sugar
2 eggs
1 tablespoon of milk
½ teaspoon salt
2¾ cups of flour
1½ teaspoon of making powder
1 teaspoon vanilla

Cream butter, sugar, add eggs, milk and vanilla gradually. Add flour sifted with salt and baking powder.

SUGAR PLUMS

Mrs. John W. Kelley
Route 5, Sedalia

¼ cup butter
¼ cup sugar
2 tbsp. milk
½ tsp. vanilla
¼ tsp. baking powder
4 dozen dates
48 whole nuts
2 cups chopped nuts
1 egg
¼ tsp. salt
¾ cup flour

Cream shortening and sugar, add egg and beat until fluffy. Sift dry ingredients and add alternately with milk and vanilla. Stuff dates with whole nuts, drop in batter and roll in chopped nuts.

Place on greased baking sheet. Bake for 15 minutes in 375° oven.

CHOCOLATE BROWNIES

Mrs. Flora E. Fox
321 West 10th Street
Sedalia, Mo.

Melt 2 squares chocolate 4 tablespoons melted butter together. Beat 2 whole eggs, dash salt. 1 cup sugar 1 teaspoon vanilla, 1 cup flour, ½ teaspoon baking powder, 1 cup nuts, chopped, not to fine. Bake in moderate oven, 30 minutes.

Cut in squares while hot. Roll in powdered sugar.

DATE COOKIES

Mrs. Flora E. Fox
321 West 10th Street
Sedalia, Mo.

3 cups granulated sugar
¾ cup butter or margarine

Cream together.

Add 4 whole eggs, 3 cups flour, unsifted, add 2 teaspoons cinnamon, 2 teaspoons cloves, 1 teaspoon salt; 2 cups dates, which have been seeded, cut dates in pieces. 1 cup english walnuts, cut up, 2 teaspoons soda, dissolved in 3 tablespoons boiling water. Mix all together well. Drop from spoon. 2 teaspoons make a nice size. Grease cookie tins, allow space for each cookie. Bake in moderate oven. Put shelves in center of oven, so cookies do not get too brown at bottom.

SUGAR COOKIES

Miss Abbie Helsey
Green Ridge, Mo., R. 2, Box 135

2 eggs
1 cup sugar
½ cup sour cream
½ cup butter
1 teaspoon soda
1 teaspoon vanilla
Flour to make a soft dough

You can omit the ½ cup butter and use another ½ cup sour cream instead.

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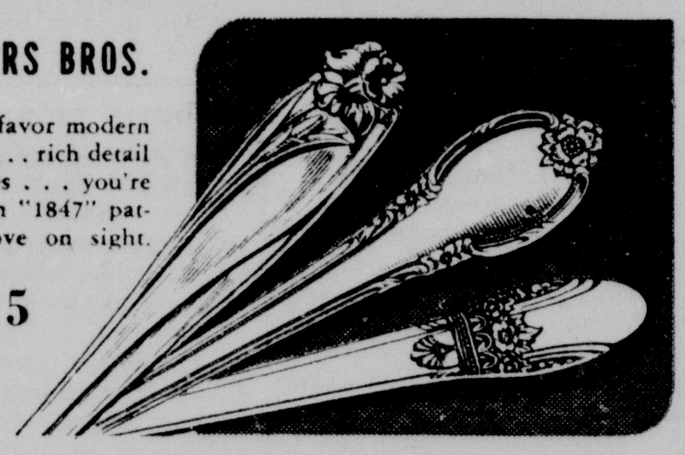

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CANDY AND COOKIES

OATMEAL COOKIES

Mrs. John Wood
801 North New York street
Sedalia, Missouri

1¼ cups of sugar
½ cups of lard
2 eggs
6 tablespoons of molasses
1¾ cups of flour
1 teaspoon of cinnamon
1 teaspoon of baking powder
1 teaspoon of soda
½ teaspoon of salt
2 cups of rolled oats
½ cup of nuts
1 cup of raisins

Melt lard, mix sugar and eggs, beaten, molasses. Sift flour, cinnamon, baking powder, soda, salt. Add fruit, nuts, oats. Combine all thoroughly and drop by teaspoonfuls on greased pan. Bake 15 minutes. Makes 3 doz. cookies.

APPLE PUDDING

One large apple, one egg, ¾ cup of sugar, ⅓ cup of flour, 1 teaspoon of baking powder, 1 pinch of salt, 1 cup of nuts.

Mix together. Bake 30 minutes.

COCOANUT GUMDROP COOKIES

Mrs. Vernon Pirtle
418 East Boonville

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 cups flour
½ t. salt
1 t. soda
1 t. baking powder
2 eggs well beaten
1 cup cocoanut
1 cup gumdrops cut up
2 cups rolled oats
1 t. vanilla

Cream shortening, add sugar and beat well. Sift dry ingredients and add to mixture alternately with beaten eggs. Add cocoanut and gumdrops which have been cut into small bits. Add rolled oats and vanilla. Shape in small balls and press down with a fork. Bake in a 350 degree oven

TWICE COOKED DIVINITY

Miss Gladys Tomlinson
900 East 13th St.

Combine 2 cups sugar, ½ cup white corn syrup, ½ cup water, and a few grains salt. Stir 'till dissolved. Boil gently to soft-ball stage (240°). Beat 2 egg whites until stiff but not dry. Gradually pour one-third of the syrup over the egg whites, beating constantly. Cook the remaining syrup to light-crack stage (265°). Light-crack test, add several drops of mixture to water. Mixture will form a thin, firm ribbon which will bend when lifted out of water. Beat remaining syrup into candy mixture, continue beating. When mixture holds its shape when dropped from a spoon, add 1 tsp. vanilla. Drop by spoonfulls onto a greased cooky sheet. Swirl each piece with spoon to a peak. Double cooking of syrup takes longer, but it's failure proof way to fluffy divinity.

FILLED COOKIES

Mrs. Count Harkless
Green Ridge, Mo., R. 2, Box 135

1 cup white sugar
½ cup shortening
Add ½ cup sweet milk
1 beaten egg
3½ cups flour
3 teaspoons baking powders

FILLING

¾ cup white sugar
1 tablespoon flour
1 cup boiling water
1 cup chopped raisins
Boil until thick

Roll cookies thin, cut out and place in pan, put filling on each piece, place another cookie on top of each cookie and bake.

PINEAPPLE CANDY

Mrs. Herbert Seifert
1701 West Eleventh Street
Sedalia, Mo.

1 cup brown sugar
2 cups white sugar
1 cup crushed pineapple
½ cup cream

Cook to soft ball, cool, beat with silver fork until creamy. Add 1 teaspoon vanilla and 1 cup pecans.

ICE BOX OATMEAL COOKIES

Mrs. Russell K. Drenon
606 South Grand

1½ cups butter
1 cup brown sugar
1 cup white sugar
2 eggs beaten
1 tsp. vanilla
1½ cups flour
1 tsp. salt
1 tsp. soda
3 cups rolled oats
1 cup nuts

Cream butter and sugar, add eggs and vanilla. Combine flour, salt and soda, add to liquid. Add oats and nuts. Shape into 4 rolls and wrap in damp cloth or wax paper. Store in refrigerator until chilled. Slice and bake in medium oven.

FUDGE

Shirley Ann Todd
611 East 17th St.

4 cup white sugar
1 tall can evaporated milk
¼ lb. butter or 1 stick

Mix the above in sauce pan or skillet and cook to the soft ball stage.

Cook to 234 to 236 degrees.

Set off fire and slowly stir in two packages of chocolate chips, 1 pint jar marshmallow cream and 1 teaspoon vanilla.

Pour into a buttered pan or drop on a greased paper.

DELICIOUS CHOCOLATE FUDGE

Mrs. G. W. Renno
Route 3 - Sedalia

1 pint cream
2½ cups sugar
3 tablespoons cocoa
½ cup corn syrup

Mix well, cook slowly without stirring to soft ball stage. Add 1 tablespoon butter and 1 teaspoon vanilla. Cool a few minutes, then beat and pour into 9 inch pan.

PENOCHE

Mrsr. Nathan Wright
Houstonia, Missouri

2 cups brown sugar
½ cup cream
2 tablespoons butter
⅓ cup coconut
⅓ cup chopped dates
⅓ cup chopped nuts

Combine sugar, cream and butter. Boil to soft ball stage. Remove from fire. Cool to room temperature. Beat until creamy. Add fruit, cocoanut and nuts. Continue beating until mixture will hold its shape. Pour into well-buttered shallow pan. Cut into squares.

PINEAPPLE DROP COOKIES

Mrs. Ruby Kanoy
1202 South Park

1 cup white sugar
1 cup brown sugar
1 scant cup shortening
2 eggs
Vanilla, salt
3 cups flour

Dissolve 1 teaspoon soda in six tablespoons of boiling water, 1 cup crushed pineapple.

WHITE SUGAR COOKIES

Mrs. Otto Vajen
Mora, Mo.

1½ cups sugar
1 cup butter
3 eggs
10 tbsp. sweet milk
1 tsp. soda

Mix with flour, not too stiff. Mix butter and sugar until creamy. Roll out. Cut and bake in hot oven.

MOTHER'S ICE BOX COOKIES

Mrs. Joe B. Klein
Smithton, Mo. - R.F.D. 1

2 cups brown sugar
½ cup lard
2 eggs slightly beaten
1 teaspoon soda dissolved in 2 tablespoon water
1 cup chopped nuts
3 cups flour
1 cup chopped dates or raisins
1 teaspoon vanilla

Mix all well together and shape into a loaf. Let stand over night in cool place. Slice and bake on greased cookie sheet.

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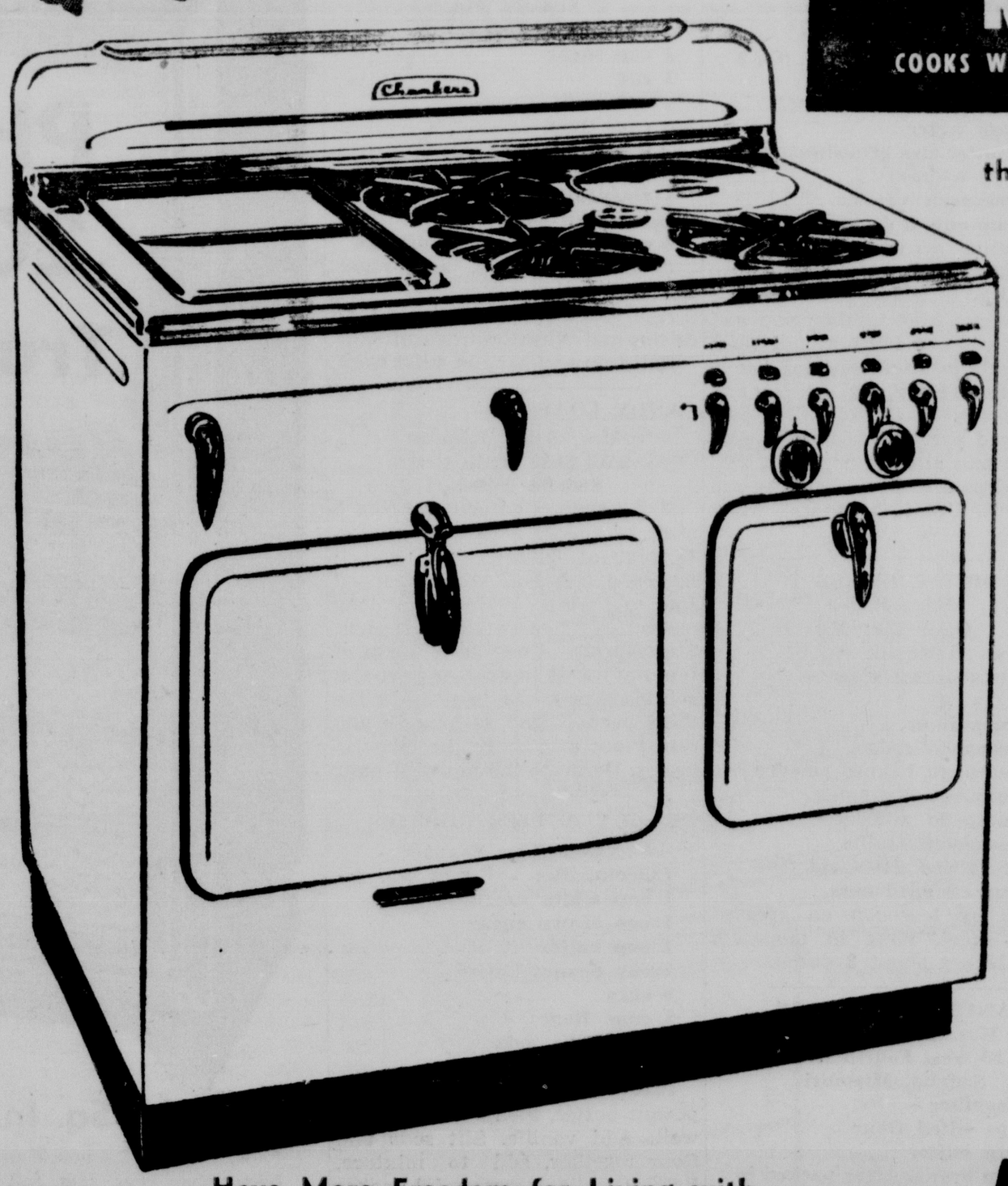

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CANDY AND COOKIES

SALTED PEANUT COOKIES
Mrs. Verna Pirtle
418 East Boonville

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
1 cup crushed cornflakes
1 cup oatmeal
1 cup salted peanuts
Sift together
1 teaspoon baking powder
1 teaspoon soda
2 cups flour

Cream thoroughly the sugar and shortening, add eggs one at a time, add rest of ingredients in order given. Roll in balls the size of walnuts, sprinkle with sugar and bake in 375 degrees oven about 8 minutes.

MINCEMEAT COOKIES
Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Missouri

¾ cup shortening
1½ cups sugar
3 well-beaten eggs
3 cups flour
¾ teaspoon salt
1 teaspoon soda
1 9-ounce package mincemeat
3 tablespoons water
1 cup broken nut meats

Thoroughly cream shortening and sugar; add eggs and beat well. Add one-half sifted dry ingredients to creamed mixture. Add finely crumbled mincemeat and water; stir until blended. Add nut meats and remaining flour mixture; mix well. Drop from teaspoon onto greased cookie sheet. Bake in moderate oven (350°) 10 to 15 minutes.

APPLESAUCE COOKIES
Ona Ream
714 West Second street
Sedalia, Missouri

1 cup applesauce (warmed in can)
1 teaspoon soda (dissolved in applesauce)
¾ cup shortening (butter)
1 cup sugar
1 teaspoon salt
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon cinnamon
1 cup raisins
1 egg
1 cup nuts
2½ cups flour

Cream shortening and sugar. Add applesauce and soda. Beat egg and add. Combine dry ingredients, sifted several times and add to first mixture. Then stir in raisins and nuts. Drop on greased cookie sheet and bake as drop cookies.

DATE COOKIES
Mrs. Lawrence Bockelmann
Cole Camp, Missouri

2 pounds of dates put through food chopped.

2 cups of nuts mixed with 2 cups of flour.

Cream 3 cups of sugar and 1½ cups butter or (half lard and half butter). Add 4 well beaten eggs, 1 teaspoon salt, 2 teaspoons each cloves and cinnamon, 2 teaspoons vanilla. Add dates and nuts.

2 teaspoons soda dissolved in 10 tablespoons boiling water. Stiffen with flour and drop in little pats on a greased baking sheet and bake. Do not make dough too stiff, but stiff enough that cookies will not run together when baking. To much flour will make cookies dry. Store in an air tight container.

FUDGE CANDY
Mrs. Marion Schell
Nelson, Missouri

8 cups white sugar
1½ cups sweet cream
½ cup white syrup
3 rounding teaspoons cocoa
Butter size of a walnut
½ cup walnut meats
Vanilla flavor

Boil until it forms a soft ball in cold water. Set aside to cool 5 minutes or longer, then beat until thick. Puti n your walnut meats and pour on greased platter.

SUGAR COOKIES
Mamie Tomlinson
701 East Sixteenth street
Sedalia, Missouri

2 cups of white sugar
1 cup of shortening
1 cup of sour cream
2 whole eggs
1 teaspoon of salt
1 teaspoon of vanilla
1 teaspoon of baking powder
1 teaspoon of soda

Flour enough to make stiff (about 8 cups).

Blend sugar and shortening together, stir in beaten whole eggs. Add salt, baking powder, sour cream with the soda dissolved in the cream. Add vanilla, mix well and use enough flour to handle the dough and roll out thin. Cut and bake in a moderate oven.

OATMEAL COOKIES
Mrs. J. N. Yount
Lincoln, Mo. - R.F.D. 2

1 cup sugar
½ cup butter or other shortening
2 eggs well beaten
¼ cup sour milk
1⅔ cups oatmeal
1½ cups flour
1 cup raisins
1 teaspoon cinnamon
½ teaspoon salt
1 teaspoon soda

Cream butter and sugar together, add eggs and beat vigorously, add milk, in which soda has been dissolved, add flour, cinnamon and salt which have been sifted together, add oatmeal and raisins. Drop by teaspoon on well greased cookie sheet. Bake in over 375 degrees.

DIVINITY FUDGE
Cleo Ann Yount
Lincoln, Mo. - R. F. D. No. 2

2½ cups white sugar
½ cup white syrup
½ cup water
Butter size of walnut
2 egg whites
½ teaspoon vanilla
1 cup nuts if desired

Combine syrup, sugar, water and butter. Boil until it will form a soft ball in water. Pour one-half of contents into another pan and boil remainder until it will form hard ball in cold water. Remove from fire. Beat egg whites and add to first part. Add first part to second part and beat well. Add vanilla and nuts. Pour into a well greased pan. If desired add ½ cup cocoanut. Cut into squares when cold.

DATE DROP COOKIES
Edna Miller
Otterville, Mo.

1 cup shortening
1½ cups brown sugar
3 eggs
3 cups flour
½ teaspoon soda
2 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon vanilla
½ lb. pitted dates cut fine
½ cup chopped nuts

Drop by teaspoon on greased cookie sheet. Bake in moderate oven. Makes about 3 dozen.

COCOANUT LEMON BARS
Mrs. Robert Homan
519 West Fourth street
Sedalia, Missouri

Mix together
2 cups sifted flour
½ cup butter
¼ cup brown sugar packed in

Press firmly into bottom of a lightly greased oblong pan 9x13x2 bake 10 minutes, 350°.

Mix together
3 eggs, well beaten
2 cups brown sugar packed in
½ teaspoon salt

Stir in second mixture
1 cup finely shredded coconut
½ cup seedless raisins
½ cup walnuts, chopped
2 tablespoons lemon juice

Spread evenly over the baked bottom layer, bake about 25 minutes.

OAT MEAL DROP COOKIES
Mrs. Archie M. Decker
1421 South Ohio

1 cup sugar
1 cup crisco
Add 2 eggs
¾ teasp. soda in 4 tablespoons sweet milk
¾ teasp. cinnamon
½ teasp. salt
2 cups flour
1 cup raisins
1 cup nuts
2 cups dry oats

Mix very stiff, add more oats if not stiff enough.

Drop in greased pan and bake.

PRALINES
Mrs. W. T. Darrah
521 West 5th Street

1 cup light brown sugar
4 tbsp. butter
1 egg, beaten
2 tbsp. flour
1 tsp. vanilla
1 cup pecan halves

Mix until creamy, the sugar and butter. Add egg, add flour, nuts and vanilla. Drop one-half tsp. on well greased, heavy cookie sheet or double pan. Drop only a few on the sheet to bake each time. Cook ten minutes at 350° and cool five minutes before removing with spatula from pan. Cool on wire rack until crisp.

CRACKER JACK POP CORN BALLS
Mrs. Robert Williams
1209 South Grand Avenue
Sedalia, Mo.

1 cup brown sugar
1 cup extracted honey or sorghum.

Boil until it hardens when dropped in cold water or until it threads. Remove from fire and stir in ½ teaspoon soda. Pour over about 2 gallons pop corn and shape into balls. Makes about 30 large balls.

CINNAMON COOKIES
Mrs. Charles Barton
1601 South Missouri avenue
Sedalia, Mo.

¾ cup shortening
1 cup sugar
1 egg
⅓ cup milk
3½ cups flour
½ teaspoon cloves
1 teaspoon cinnamon
½ teaspoon salt
½ teaspoon soda
2 cups Wheaties or cornflakes

Cream shortening, add sugar, egg and milk.

Add sifted dry ingredients then raisins and Wheaties or cornflakes.

Roll thin and bake in a hot oven.

CANDY LOAF
Mrs. Alice Johnson
2313 East Tenth street
Sedalia Missouri

Boil together without stirring 3 pints of sugar, 1 pint cream and ½ pint of white syrup until it makes a soft ball when dropped into cold water. Whip this as long as you can. Separate into 3 parts, use coloring in one part, a cup of fine nut meats in another part and chocolate or cocoa to taste in the third part. Knead as long as you can. Place one above the other in layers. Decorate the top with nuts.

PEANUT BUTTER COOKIES
Cleo Ann Yount
Lincoln, Mo. - R.F.D. No. 2

1 cup white sugar
1 cup brown sugar
1 cup butter
1 cup peanut butter
2 eggs
3 cups flour
2 teaspoons soda
1 teaspoon vanilla.

Cream butter and sugar, add peanut butter, then add eggs, beat well. Add vanilla. Sift soda and flour together, add to mixture. Roll in balls (teaspoonful makes nice size). Press with fork. Bake in oven 375 degrees F.

PEANUT BRITTLE
Mrs. Henry T. Junge
Cole Camp, Mo.

1 cup white sugar
½ cup white syrup
½ cup water

Boil until it spins a thread, then add 1 cup spanish peanuts unroasted. Cook until a nice brown, stir often just before taking off stove, add ½ teaspoon soda, pour out in greased pan or large platter.

PEANUT BRITTLE CANDY
Cleo Ann Yount
Lincoln, Mo. - R.F.D. No. 2

½ cup water
1 cup white syrup
2 cups white sugar
pinch of salt
2 cups raw peanuts
Piece of butter size of walnut

Boil water, sugar, syrup, salt and butter together until they form a hard ball in cold water. Add peanuts and cook until well roasted. This will require around 30 minutes. When done remove from fire and add 1 teaspoon vanilla and two generous teaspoons soda. Pour out at once, as candy cols pull and stretch very thin.

MEXICAN CARMEL CANDY
Mrs. Lawrence Bockelmann
Cole Camp, Missouri

Melt 1 cup sugar in skillet until golden brown. Then add 1 cup hot milk, (half cream and half milk is better).

Boil until a small amount, when dropped into a cup of cold water will form a soft ball. Remove from fire and add 1 teaspoon vanilla and pinch of salt.

Beat until creamy and when cool add 1 cup of nuts.

Pour into a greased pan and cut into squares before it gets too hard.

CRACKER JACKS
Cleo Ann Yount
Lincoln, Mo. - R.F.D. No. 2

1 cup molasses
1 cup sugar
3 quarts popped corn
½ teaspoon salt
1 tablespoon butter

Melt butter, add sugar, salt, and molasses, boil to hard crack stage, pour over corn. Stir while pouring, spread in thin layers to cool. Then break into pieces.

FRUIT DIVINITY
Miss Ruth Shinault
Tipton, Mo.

6 cups white sugar
2 cups white syrup
3 cups thick cream
1 cup pecans
2 cups English walnuts
12 candied cherries
2 slices candied pineapple

Cook to firm ball. Cool twenty minutes. Beat. Mold in loaf pan.

Miss Ruth Shinault
Tipton, Mo.

3 cups white sugar
⅔ cup white syrup
½ cup water

Boil until spins a thread, pour ½ mixture over two egg whites, beaten. Beat a little. Pour remaining syrup over mixture. Add 1 tsp. vanilla. Beat until stands in peaks.

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CANDY AND COOKIES

BUTTERSCOTCH OR ICE BOX COOKIES

Mrs. J. J. McBride
Route 3 Sedalia

- 4 eggs
- 2 teaspoons soda
- ½ teaspoon salt
- 1 cup lard and butter mixed
- 4 cups brown sugar
- 2 teaspoon vanilla
- 4 teaspoons cream tartar
- 8 cups flour
- ½ cups nuts and ½ cup raisins (optional)

Cream sugar and butter. Add beaten eggs then soda, salt and vanilla and beat and mix well. Sift flour and cream of tartar together and add to the first mixture, also raisins and nuts if used. Shape into two long rolls and leave in icebox over night. Slice about one-fourth inch and bake a light brown, allowing plenty of room to spread. These cookies get soft after being stored a couple of weeks.

PIN WHEEL PARTY COOKIES

Mrs. Fred J. L. Graban
Cole Camp, Missouri

- ½ cup butter
- ½ cup sugar
- 1 egg yolk
- 1½ teaspoon vanilla
- 1 square unsweetened chocolate melted
- ¼ teaspoon salt
- ¾ teaspoon baking powder
- 3 tablespoons milk
- 1½ cup flour

Cream sugar and butter. Add egg yolk and vanilla. Sift flour with salt and baking powder. Add to first mixture alternately with milk. Divide dough in two equal parts to one. Add melted chocolate. Make smooth with little flour Roll each piece of dough out thin and same size.

Place on top of each other and roll up like a jelly roll and wrap in wax paper. Chill and slice. Place on cookie sheet and bake in moderate oven.

SLICED ICE BOX COOKIES

Mrs. J. F. Swerngin
Route 5, Sedalia

- 4½ cups flour
- ½ teaspoon cloves
- 1 teaspoon salt
- 2 teaspoons soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 cup brown sugar
- 1 cup white sugar
- 1½ cups melted lard
- 3 eggs
- 1 cup nut meats
- 1 cup raisins

Mix sugar and melted fat. Add well beaten eggs. Add flour, which has been sifted with salt, soda and spices. Add the chopped nuts and raisins, which have been dredged with some of the measured flour. Shape in rolls. Roll in waxed paper and store in refrigerator over night. Slice off and bake in moderate oven (375 degrees F.) about 10 minutes.

CORNFLAKE COCOANUT CANDY

Delores McMullin
Beaman, Missouri

- 1 cup sugar
- 1 cup white syrup
- ½ cup cream

Cook until it forms a soft ball when put in cold water.

Mix together:

- 4 cups cornflakes
- 1 cup cocoanut
- 1 cup nuts

Add cooked mixture and stir altogether. When cool enough to form small balls and put on wax paper.

CARMEL DIVINITY

Mrs. K. K. Rumans
Versailles, Mo.

- 1 cup syrup
- 3 cups sugar
- 1 cup sweet cream
- 1 cup nuts

Combine sugar, syrup and cream, boil until it forms a hard ball in water, stir constantly. Remove from fire. Add nut meats and beat until it gets stiff, pour in greased pan and cut in squares.

"COOKIE PIES"

Mrs. Clarence Powell
Warsaw, Mo.

- ½ cup shortening
- 1 teaspoon vanilla
- 1 cup sugar
- 1 egg
- 3 cups flour (approx.)
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon nutmeg
- ¼ cup milk

Cream shortening, add vanilla, sugar, and egg. Sift flour and all dry ingredients together. Add milk and dry ingredients alternately to creamed shortening mixture. If dough is too soft to roll either chill before rolling or add a little more flour. Roll one-eighth inch thin and cut with round cookie cutter. In one-half the rounds prick holes in center and place pricked rounds of dough on top of whole round after 1 teaspoon of the following filling has been placed between. Press edges together with tines of fork. Bake on ungreased cookie sheet 12 to 15 minutes at 400 degrees F.

Filling for cookies — 1 cup raw ground raisins, 1½ cups raw ground cranberries, ½ teaspoon almond extract, ¾ cups sugar. Cook above mixture over low heat until done. If this is too much juice add a little flour for thickening in the filling. If all of the filling is not used at one time it will keep several weeks in the refrigerator.

BANANA OATMEAL COOKIES

Jo Ann Gehlken
1610 South Stewart

- 1½ cups sifted flour
- 1 cup sugar
- ½ teaspoon baking powder
- 1 teaspoon salt
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¾ cup shortening
- 1 egg, well beaten
- 1 cup mashed ripe banana (2 to 3 bananas)
- 1¾ cups rolled quick oats
- ½ cup chopped nuts

Use fully ripe bananas — yellow peeling flecked with brown. Sift together flour, sugar, soda, salt, nutmeg and cinnamon into mixing bowl. Cut in shortening Add egg, banana, rolled oats and nuts. Beat until thoroughly blended. Drop by teaspoonsful, about 1½ inches apart, onto ungreased cookie pans. Bake in a moderately hot oven (400 degrees F.) about 15 minutes. Remove from pan immediately. Makes about 3½ dozen cookies.

BUTTERSCOTCH COOKIES

Amanda Close
907 South Lamine

- 1 cup shortening
- 2 cups brown sugar
- 3 whole eggs
- 1 teaspoon vanilla
- 4 cups soft wheat flour sifted with 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- ½ teaspoon baking powder.

Cream butter or shortening and sugar. Add eggs and beat well. Add vanilla. Add 1 cup of any kind of nuts chopped, a few currants. Add flavor. Add dry mixture and moisten with one-third cup of cream. Mix into a long roll and wrap in oil paper. Place in ice box and bake in a very slow oven at your convenience.

BUTTERSCOTCH PECAN COOKIES

Mrs. Jack Livengood
918 So. Kentucky

- ¾ cup Crisco
- 2 cups brown sugar
- 2 eggs
- ⅓ cup sour cream
- 1 tsp. cinnamon
- ¼ tsp. salt
- 1 tsp. soda
- 3½ cups flour
- 1 cup pecans

Cream shortening and sugar, add eggs and cream. Add other ingredients. Bake in 375°F. oven.

MARSHMALLOW AND GRAHAM CRACKER CANDY

Mrs. K. E. Turner
815 East 6th Street
Sedalia, Missouri

- 2 cups white sugar
- 2 squares chocolate
- 1 cup milk (perferably canned)
- 1 cup nuts chopped
- 2 tablespoons vanilla
- 1 pinch salt
- 24 marshmallows
- 3 cups graham cracker crumbs

Method:

Boil first three ingredients together until mixture forms a soft ball in cold water. Remove from stove. Add marshmallows, beating until creamy. Then all nuts, vanilla, salt, and crumbs. Beat until smooth and spread on cookie sheet. Let stand until firm, then cut into squares.

REAL GINGER SNAPS

Amanda Close
907 South Lamine

- 1 cup sugar
- 1 cup shortening, well creamed
- 1 heaping tablespoon ginger
- ¼ teaspoon black pepper
- 1 cup molasses

Mix well.

Dissolve 1 teaspoon soda in ¼ cup hot water. Add as much flour as can be stirred in to make a stiff dough. Place in ice box until well chilled. Make out in balls desired size and place on greased baking sheet with plenty of space for spreading. Place in medium oven and let remain on pan until cool. (Very good)

CARMEL CAKE ICING

Mrs. Clarence Church
Windsor, Missouri

- 6 tablespoons brown sugar
- 3 tablespoons cream or milk
- 2 tablespoons butter

Bring to a boil, remove from fire, add about 2 cups powdered sugar. Just enough so will spread easily. Add vanilla

BROWN BUTTER ICING

Melt, then keep over low heat until golden brown ¼ cup butter, remove from heat, blend in 2 cups sifted powdered sugar, 2 tablespoons cream, 1½ teaspoons vannilla. Stir in 2 tablespoons cool. If it gets to thick, warm over hot water.

CRUNCHY CANDY SQUARES

Mrs. Maggie Payne

Mix together in large mixing pan:

- 5 cups corn flakes
- 5 cups rice crispies
- 1 cup peanuts
- ½ lb. cocoanut

Boil together:

- 1 cup sugar
- 1 cup thin cream
- 1 cup of white or dark syrup
- ¼ teaspoons salt to soft ball stage

Remove from fire, add 1 teaspoon vanilla and pour over first mixture.

Mix well and spread out in buttered pan, press down with hand or back of spoon. Use a large pan as this makes a large batch.

BUTTER COOKIES

Mrs. J. F. Swerngin
Route 5, Sedalia

- ½ cup butter
- 1 cup sugar
- 1½ cup sifted flour
- 1 egg
- ¾ teaspoon vanilla
- 2 teaspoons baking powder
- ¼ teaspoon salt

Cream butter, add sugar and cream thoroughly. Add egg. Beat well. Stir in vanilla. Mix and sift dry ingredients. Add to first mixture, stir until well blended. Chill ½ hour. Roll out on a floured board to one-third inch thickness. Cut in any desired shapes. Bake on greased cookie sheet in moderately hot oven. (375 degrees F.) for 8 to 10 minutes.

COCONUT COOKIES

Shirley Ann Ball
Versailles, Missouri

- 1 cup shortening
- 2 cups brown sugar
- 2 large eggs
- 1 teaspoon soda
- 4 cups rolled oats
- 2 cups flour
- 1 cup coconut
- ½ teaspoons vanilla

Mix sugar, shortening and eggs, vanilla, then the soda with flour and coconut and rolled oats, all thoroughly mixed before adding to shortening mixture. Form into not over 2 inch rolls and place in refrigerator and bake as you want them. Bake in moderate oven.

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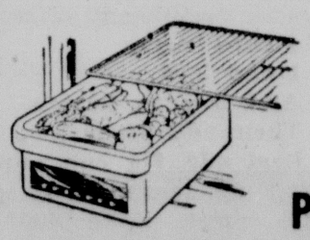

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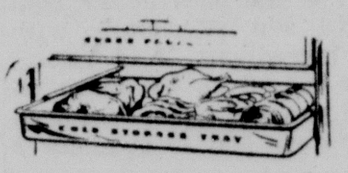

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CANDY AND COOKIES

REFRIGERATOR COOKIES
Mrs. Russell Kendrick
Knob Noster, Mo.

1 cup shortening
2 cups brown sugar (packed)
3 eggs
1 teaspoon cream tartar
4 cups all purpose flour
1 teaspoon soda
2 teaspoons vanilla

Combine shortening and sugar and add beaten eggs. Add flour, cream tartar and soda sifted together. Divide dough into three rolls. Roll ¼ inch thick. Spread with filling and roll like cinnamon rolls. Wrap in waxed paper and keep in refrigerator. Bake one inch apart at 375 degrees F.

Filling

One pound dates, ¾ cup water, ½ cup sugar. Cook until thick. When cool spread on dough and add nut meats if desired.

ICE BOX COOKIES
Betty Ann Anderson
501 West Sixth street
Sedalia, Missouri

1½ cups shortening
3 eggs
1 teaspoon baking soda
½ cup nut meats
2 cups brown sugar
3 cups flour
¼ teaspoon salt
1 teaspoon cinnamon

Cream shortening and sugar together. Add well beaten eggs. Sift flour once before measuring. Mix and sift together flour, cinnamon, soda and salt. Add gradually to creamed shortening.

Add chopped nuts. Roll into two rolls and let stand in refrigerator overnight. In morning slice into thin cookies and bake on greased baking sheet in quick oven.

BANANA OATMEAL COOKIES
Mrs. Kirtley Salmons
1021 East Fifteenth street
Sedalia, Missouri

1½ cups sifted flour
1 cup sugar
½ teaspoon baking soda
¼ teaspoon nutmeg
¾ teaspoon cinnamon
¾ cup shortening
1 egg well beaten
1 cup mashed bananas
1¾ cups rolled oats
½ cup chopped nuts
1 teaspoon banana extract

Sift together flour, sugar, soda, salt, nutmeg, cinnamon, into mixing bowl, cut in shortening, add egg, banana extract, oats and nuts. Beat until thoroughly blended, drop by teaspoonfuls about 1½ in. apart onto ungreased cookie pan. Bake in moderately hot oven about 15 minutes.

ENGLISH COOKIES
Mrs. Hugh Marshall
523 East 13th

2 cups brown sugar
1 cup Crisco
1 cup cold coffee
2 eggs
1 tsp. soda
1 tsp. baking powder
3 cups flour
½ tsp. nutmeg
½ tsp. cinnamon
2 cups raisins
1 cup nuts

Mix sugar, Crisco, eggs until creamy. Put the soda in the cold coffee and add alternately with the dry ingredients. Add raisins and nuts last. Drop by spoon on a greased pan and bake. Will keep moist for days and so good for a lunch box.

SOFT HERMITS (COOKIES)
Mrs. J. F. Swerngin
Route 5, Sedalia

Cream 1 cup brown sugar with ½ cup butter and lard mixed. Add 2 eggs, 2 large spoons of sour cream with ½ teaspoon soda dissolved in it. With 1½ cups flour add 1 teaspoon cinnamon, ½ teaspoon ground cloves, pinch salt and 1 cup raisins.

Mix these well and add to the above mixture. Drop on buttered cookie sheet and bake in a moderate oven.

PINEAPPLE-RAISIN DROP COOKIES
Mrs. David Edwards
Sedalia, Mo.

½ cup shortening
1 cup brown sugar
½ tsp. vanilla
1 egg, well beaten
½ cup raisins
½ cup pineapple well drained
2 cups sifted flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt

Cream shortening and sugar until light and fluffy. Add vanilla, beaten egg, raisins and pineapple. Sift flour, baking powder, soda and water together and stir into creamed mixture. Drop from spoon on greased cookie sheet 1½ inches apart. Bake in moderate oven 375 degrees F. for 10 to 15 minutes.

PINEAPPLE PECAN CREAMS
Miss Mamie Tomlinson
704 East Sixteenth street
Sedalia, Missouri

1 cup of granulated sugar
½ cup of brown sugar
4 tablespoons crushed pineapple
½ cup of milk
1 tablespoon of butter
1 cup of broken pecan meats
1 tablespoon of marshmallow whip

Mix all of the above mentioned ingredients together except the marshmallow whip and pecan meats. Cook, stirring constantly until the candy reaches a soft ball stage. Chill pan in cold water to lukewarm stage, add pecan meats and marshmallow whip. Beat until fudge-like and pour into a buttered plate. When cold cut into squares.

APRICOT CANDY ROLL
Miss Willie Johnson
Houstonia, Mo.

3 cups sugar
1 cup cream
1 cup of dried apricots chopped
¼ teaspoon salt
2 teaspoon vanilla
½ cup chopped nut meats

Combine sugar cream and the chopped apricots and salt. Boil to soft ball stage. Cool to luke warm. Add flavoring and nut meats. Beat until stiff enough to knead. Put on board and knead until smooth. Shape into long roll. Chill and slice.

CANDY
Mrs. Joe Ellis
Route 4
Windsor, Missouri

Mix
5 cups cornflakes
3 cups Rice Krispies
½ lb. coconut
Boil
1 cup white sugar
1 cup thin cream
½ cup white corn syrup to a hard boil stage

Add ½ teaspoon vanilla and pour over first mixture. Mold into buttered pan and cut into squares.

MINCE MEAT COOKIES
Mrs. Clarence Church
Windsor, Missouri

Sift together:
3¼ cups flour
½ teaspoon salt
1 teaspoon soda
Cream together:
1½ cups sugar
1 cup lard
Add 3 eggs beaten
Then add flour.
Last add 1¼ cup mincemeat

Drop by teaspoon on greased cookie sheet. Bake 400° oven, 10 to 12 minutes.

KISSES
Miss Blandena Hughes
313 E. Johnson Street
Sedalia, Missouri

White of 3 eggs

Beaten long and hard until stiff, then add 1 cup of sugar. Stir lightly, add ¾ cup of nuts. Drop from spoon into butter pan and bake very slow until dry throughly. Serve with ice cream.

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PUMPKIN PIE DELIGHT
Mrs. J. T. Latta
404 N. Prospect - Sedalia, Mo.

2 eggs beaten slightly
1¾ cups pumpkin
¾ cup sugar brown or white
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
1⅔ cups evaporated milk, light cream or top milk

Pour into 9-inch unbaked pastry shell. Bake 15 minutes in hot oven at 425°, reduce heat to 350 degrees, and bake 45 minutes longer or until knife inserted in center comes out clean.

SKILLET BROWN BETTY
Mrs. J. J. McBride
Route 3, Sedalia

1½ cups (stale whole wheat) diced bread crumbs
¼ cup margarine or butter
½ cup brown sugar
1½ cups apple sauce.
¼ teaspoon of cinnamon or nutmeg

Melt margarine in skillet then put the diced bread in and brown. Then add the brown sugar and stir until it melts. Add apple sauce and cinnamon or nutmeg and mix well. Serve hot or cold with milk or cream. This goes well with pork.

NEVER FAIL CHOCOLATE CAKE
Mrs. Ed Walter
903 South Monroe
Sedalia, Mo.

Place sifter in mixing bowl
Add 1½ cups of flour
½ cup cocoa
1 teaspoon soda
¼ teaspoon salt
1 cup sugar
Sift this in mixing bowl.
Then add
½ cup shortening
1 egg
½ cup sour milk
½ cup hot coffee
1 teaspoon vanilla

Do not stir until all ingredients are placed in bowl. Then beat well. Pour in pan to bake.

JEFF DAVIS PIE
Mrs. D. C. Grove
Route 1, Otterville

2 Cups sugar
¾ Cup butter
1 Tablespoon flour
4 Eggs
½ Cup sweet cream
½ Cup milk
1 Teaspoon vanilla

Combine sugar, butter and flour, stir until smooth. Beat the egg yolks. Add cream and milk. Cook in a double boiler, fold in two of the egg whites beaten stiff and pour into a baked shell. Top with a meringue and brown Makes one large or two small pies.

VANILLA WAFER PUDDING
Mrs. Lorenz Vitbrock
Route 1,
Sedalia, Mo.

Two tablespoons gelatine, put to soak in ¾ cup cold water. One quart sweet milk, ¾ cup sugar and yolks of 5 eggs. Put on and cook until thick like custard. Set off and while still hot, add the gelatine thoroughly dissolved. Then add 1 package of vanilla wafers crumbled up and while mixture is still hot add 1 teaspoon vanilla, 1 cup raisins, 1 cup nuts and fold in the beaten egg whites. Before adding raisins, soak them for 10 minutes in hot water. Serve with whipped cream.

BANANA PIE
Mrs. Lorenz Vitbrock
Route 5
Sedalia, Mo.

Mix 1 cup sugar with 5 tablespoons flour. Add it to 2 cups of warm milk, 2 egg yolks beaten and pinch of salt. Place in double boiler and cook until thick custard. Take from fire and add 1 tablespoon butter and vanilla. Slice a layer of bananas on the bottom then filling, and so on until the crust is filled. Top with egg whites.

GOLDEN GLORY PIE
Mrs. Gordon Ricks
122 So. Quincy - Sedalia, Mo.

1 cup sugar
¼ cup sugar
¼ cup cream
¼ cup butter
¼ cup tart jelly

Cream together and add 2 egg yolks and one teaspon vanilla. Beat the egg whites and stir in Bake in a nine inch crust (which has been heated through frist) in a slow oven (325 degrees F.) The whites will rise to the top in a golden meringue. This is a very rich pie but good for a light luncheon.

BAKED CUSTARD
Mrs. Elmer Vogt
Route 1, Versailles

4 eggs, pinch of salt
½ cup sugar, 1 qt. milk
1 teaspoon nutmeg

Whip the eggs, add sugar, salt and nutmeg to scalded milk. Add very slowly, stirring constantly. Put into a greased baking dish. Bake 450 degrees ten minutes, then 325 degrees for thirty min.

ANGEL PUDDING
Mrs. J. J. McBride
Route 3, Sedalia

Dissolve in one cup hot water, one package red jello. ½ cup sugar. Add 2 egg yolks, well beaten. Mix well and cook until it starts to boil. Set aside to cool. Beat 2 egg whites until stiff. Add 1 pint of whipped cream, mix well together and add to the cooled mixture. Line a baking dish, preferably an 8x10 glass one with finely crushed graham crackers, pour pudding on top of crumbs, then more cracker crumbs on top. Let chill and serve.

CARMEL DUMPLINGS
Mrs. Robert Williams
1209 South Grand
Sedalia, Missouri

1½ cup brown sugar
2 tablespoons butter or subit.
½ teaspoon salt
2 cups water

Put in pan and bring to a boiling point and drop in dumplings by spoons full.

Dumplings:
½ cup sugar
4 tablespoons butter or subit.
1½ cup flour
½ cup milk
2 teaspoons baking powder
½ teaspoon vanilla
⅛ teaspoons salt

Cook at low boiling point for 12 minutes. Serves 6.

GINGERBREAD
Mrs W. E. Browning
Ionia, Mo.

2 cups sifted flour
2 teaspoon baking powder
¼ teaspoon soda
¼ teaspoon salt
¾ teaspoon ginger
6 tablespoons shortening
½ cup sugar
1 egg
¾ cup molasses
¾ cup sour milk or buttermilk

Sift together flour, baking powder, soda, salt and ginger. Cream together shortening and sugar. Add egg and beat well. Add molasses, mixing well. Add flour mixture, creamed mixture alternately with milk. Pour into greased pan 8 by 8 by 2 inches. Bake in moderate oven (300 F.) about 45 minutes. Serve hot with whipped cream.

SPICE CAKE
Ona Ream
714 W. Second St.

1 cup thick sour cream
⅜ teaspoon soda
1 cup sugar
2 eggs
½ teaspoon salt
2 cups flour
3 teaspoon baking powder
¼ teaspoon cloves
1½ teaspoons cinnamon
¼ teaspoon nutmeg
¼ cup nuts, if desired
½ cup raisins

Stir soda into the cream until it foams, then add the sugar and heat well. Beat eggs until light and add to the first mixture gradually, stirring and beating until the batter is smooth. This may be baked in a sheet or as individual cakes. Bake in a moderate oven 375 F. 20 to 30 minutes.

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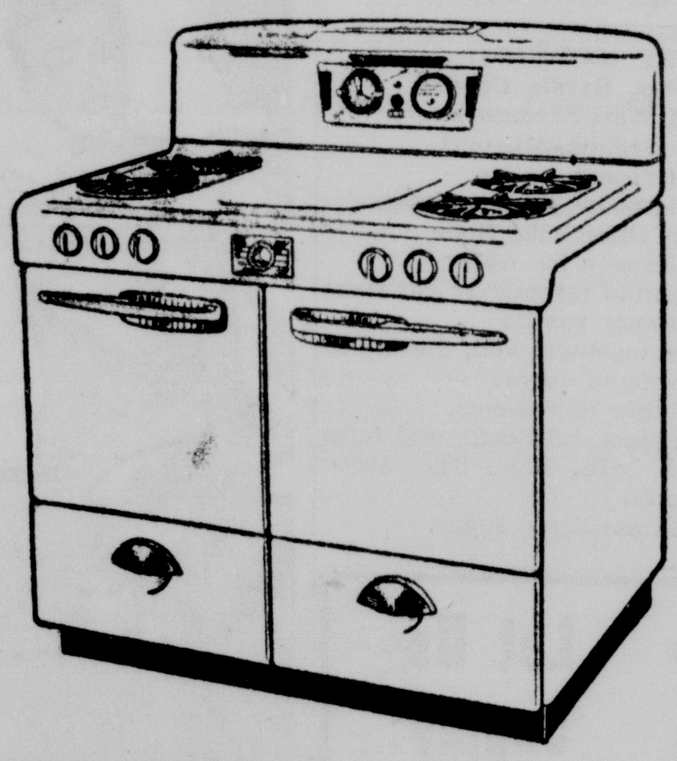

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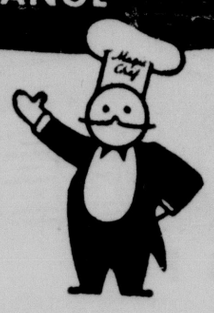

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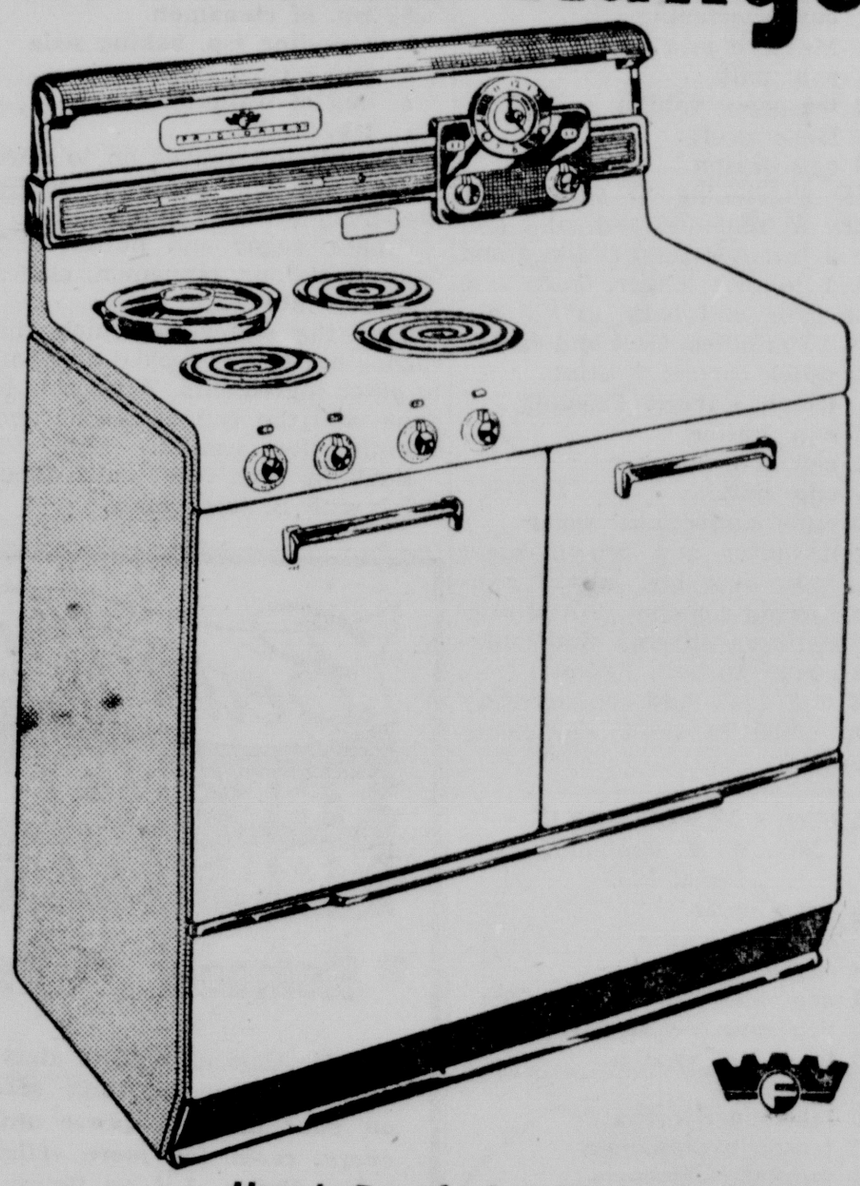

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Desserts, Ice Cream, Pies, Pastries, Cakes, Puddings

PINEAPPLE UPSIDEDOWN CAKE (original)
Mrs. W. E. Browning
Ionia, Mo.

2 eggs
1 cup sugar
1 cup flour
⅛ teaspoon salt
1 teaspoon baking powder
1 tablespoon butter
½ cup hot milk
1 teaspoon vanilla

Beat eggs, slowly add sugar and beat well until light and thick, about 5 minutes by hand or 2½ minutes with electric mixer. Continue beating and add sifted dry ingredients all at once. Melt butter in hot milk and add all at once. The mixing of dry ingredients should take about 1 minute. Grease pan 9 inches square, cover bottom of pan with 1 cup drained, crushed or diced pineapple. Bring to boil in separate pan, 1 cup of brown sugar. ¼ cup butter and 2 tablespoons pineapple juice. Cover pineapple wiht this mixture then pour cake mixture over this and bake in 350 F. over for 35 minutes then turn out. Serve with whipped cream if desired.

CARMEL PECAN LAYER CAKE
Mrs. Russell Meredith
Sedalia, Mo. - Route 4

Measure in sifter:
2 cups sifted cake flour
2 teaspoons baking powder
¾ teaspoon salt
1 cup plus 2 tablespoon sugar
Measure in mixing bowl
⅓ cup shortening
Measure into cup
¾ cup milk
1 teaspoon vanilla
Have ready:
1 egg beaten

Stir shortening to soften, sift in dry ingredients, add milk and beat 2 minutes then add egg and beat 1 minute longer. Turn into layer pans and bake at 375 degrees 25 minutes. Cool and spread with quick carmel frosting.

Quick Carmel Frosting
½ cup butter
1 cup brown sugar
¼ cup milk
2 cups confections' sugar

Melt butter and brown sugar and cook over low heat 2 minutes stirring constantly. Add milk and continue stirring until mixture comes to boil. Remove from heat and cool. Add confectioners' sugar until of right consistency to spread.

POTATO CARMEL CAKE
Mrs. W. E. Browning
Ionia, Mo.

1½ cups sugar
⅔ cup shortening
4 egg yolks
1 cup cold mashed potatoes
½ cup sour cream, rich
1 teaspoon vanilla
½ cup nuts
1 tablespoon cocoa
1 teaspoon cinnamon
½ teaspoon cloves
2 teaspoons baking powder
½ teaspoon soda
2 cups flour
4 egg whites beaten stiff

Add in order given, creaming sugar and shortening. Sift together dry ingredients and beat until light about 2 minutes with electric mixer on medium speed. Add beaten egg whites last. Bake in two or three layers as desired 35 to 45 minutes.

SOFT GINGER BREAD
Mrs. J. W. Anderson
Smithton, Mo., Route 1

½ cup sugar
½ cup shortening
1 cup sorghum

Stir together and add 3 cups of flour.

1 teaspoon ginger
½ teaspoon cloves
Dissolve 2 teaspoons of soda in 1 cup of boiling water.
Add to mixture and beat well.

Then add 2 well beaten eggs Beat again. Bake in a slow oven

BUTTERSCOTCH CAKE
Mrs. Lawrence Bockelman
Cole Camp, Mo.

½ cup butter
½ cup white sugar
1 cup brown sugar
1 unbeaten egg
2 cups flour
2 cups cold strong coffee
2 teaspoon baking powder
½ teaspoon salt
1 teaspoon vanilla

Cream butter and sugar, add unbeaten egg and blend well. Mix and sift dry ingredients together and add alternately with coffee. Add vanilla. Bake in moderate oven.

Ice with carmel icing made of:
1 cup cream
1 cup white sugar
1 cup brown sugar
Pinch of salt
1 teaspoon vanilla

Boil all ingredients until a small amount dropped in a cup of cold water will form a soft ball. Remove from fire and beat until creamy. If icing has been boiled a little too long and is a little hard just add enough cream until of right consistency to spread.

RAISIN & WALNUT CAKE
Mrs. Robert E. Raines
Nelson, Route 2

1 lge. cup sugar
½ cup of butter
2 eggs
2¼ cup of flour
½ tsp. of cloves
½ tsp. of cinnamon
1 rounding tsp. baking soda
1 cup seeded raisins
1 cup of walnuts
1 tsp. vanilla

Method: Put raisins on to cook in one lge. cup of water, while preparing the rest of the cake.

Cream sugar and butter, add eggs. Sift flour, cinnamon, cloves and soda into this.

Cool the water in which the raisins have been cooked and add to other ingredients. When this is done, add the cup of raisins and walnuts, then vanilla.

Bake in oven 350° until done.

Ice with B. sugar icing.

PRUNELLA CAKE"
Mrs. Logan Colwell
La Monte Mo.

½ cup shortening
1 cup sugar
⅔ cup sour milk
1⅓ cups flour
2 eggs
⅔ cup chopped stewed prunes
½ teaspoons each of salt, soda, cinamon, nutmeg, allspice, and baking powder.

Mix shortening sugar and eggs. Add chopped prunes, stir in the milk add sifted dry ingredients. Pour into 2 layer pans or as a loaf. Bake in moderate oven (350° F.) from 25 to 30 minutes. This cake stays moist

CREAMY ICING

Mix 2 cups powdered sugar, ½ teaspoon of cinnamon, ⅛ teaspoon salt, 2 tablespoons shortening, 2 tablespoons prune juice, add 1 tablespoon of lemon juice or lemon extract. Beat until smooth and creamy. Lemon is very necessary to bring out cake's flavor.

LEMON PIE
Mrs. Leonard C. Sigman
Route 2, Sedalia

1¼ cup sugar
⅓ cup flour
Pinch of salt
2 eggs
1 cup boiling water
1 teaspoon of butter
Juice of one fresh lemon and grated rind

Mix sugar, flour and salt. Add boiling water, stir constantly. Cook 15 minutes. Then add butter, egg yolks, lemon juice and grated rind. Continue to cook for several seconds or until clear. Turn into golden brown crust. Add one teaspoon of lemon juice to the egg white topping.

SANDIES (COOKIES)
Mrs. Byrdie Condict
421 West Seventh street
Sedalia, Missouri

12 tablespoons butter
5 tablespoons powdered sugar
2 cups sifted cake flour
1 tablespoon ice water
1 cup nuts (ground or cut fine)
1 teaspoon vanilla

Cream together, well, the butter and powdered sugar.

Add other ingredients.

Chill, pinch off dough and form in small balls. Bake 300° about 30 minutes.

Roll in powdered sugar.

PRUNE CAKE (original)
Mrs. W. E. Browning
Ionia, Mo.

1 cup boiling water
1 cup chopped prunes
½ teaspoon soda
1 cup sugar
1½ cups flour
1 tablespoon butter
2 teaspoon baking powder
½ cup black walnut meats
1 egg
¼ teaspoon salt

Pour boiling water over finely chopped prunes and soda, add butter, let cool. Add beaten egg, mix well. Sift together dry ingredients and add to mixture. Add nuts and 1 teaspoon vanilla. Bake in 8-inch square pan in moderate oven (350 F.) 30 to 35 minutes.

POTATO CARMEL CAKE
Mrs. K. K. Rumans, Versailles

1½ cups sugar
⅔ cup shortening
Yolks of 4 eggs
1 cup cold mashed potatoes
½ cup sour milk or cream
1 tablespoon cocoa
1 teaspoon cinnamon
½ teaspoon cloves
2 teaspoons baking powder
½ teaspoon soda
1 teaspoon vanilla
1¼ cups flour (all purpose)
1 cup nut meats

Mix as written. Sift dry ingredients together. Add beaten egg whites last.

WHITE LOAF CAKE
Mrs. J. F. Swerngin
Route 5, Sedalia

½ cup butter
¾ cup milk
1¼ cups sugar
¼ teaspoon almond extract
Whites of 4 eggs
2 cups flour
2 level tsps. baking powder
¼ teaspoon salt

Sift flour and measure. Add baking powder and salt. Sift 4 or 5 times. Sift sugar and measure. Cream butter and sugar thoroughly, then add flour and milk alternately, a little at a time. Then add flavoring. Fold in carefully the stiffly beaten egg whites and bake in an ungreased angel food cake pan or 2 loaf pans 40 to 60 minutes at 350 degrees F. 1 cup nut meats may be added if a nut loaf cake is desired.

PIMENTO & CHEESE LOAF
Mrs. Robert Raines
Nelson, Route 2

2 cups of cooked lima beans
¼ lb. of cream cheese
3 canned pimentos, chopped
Bread crumbs

Method: Put first three ingredients through a food chopper. Mix thoroughly and add bread crumbs until it is stiff enough to form into a roll. Brown in the oven, basting occasionally with butter and water. Very appetizing.

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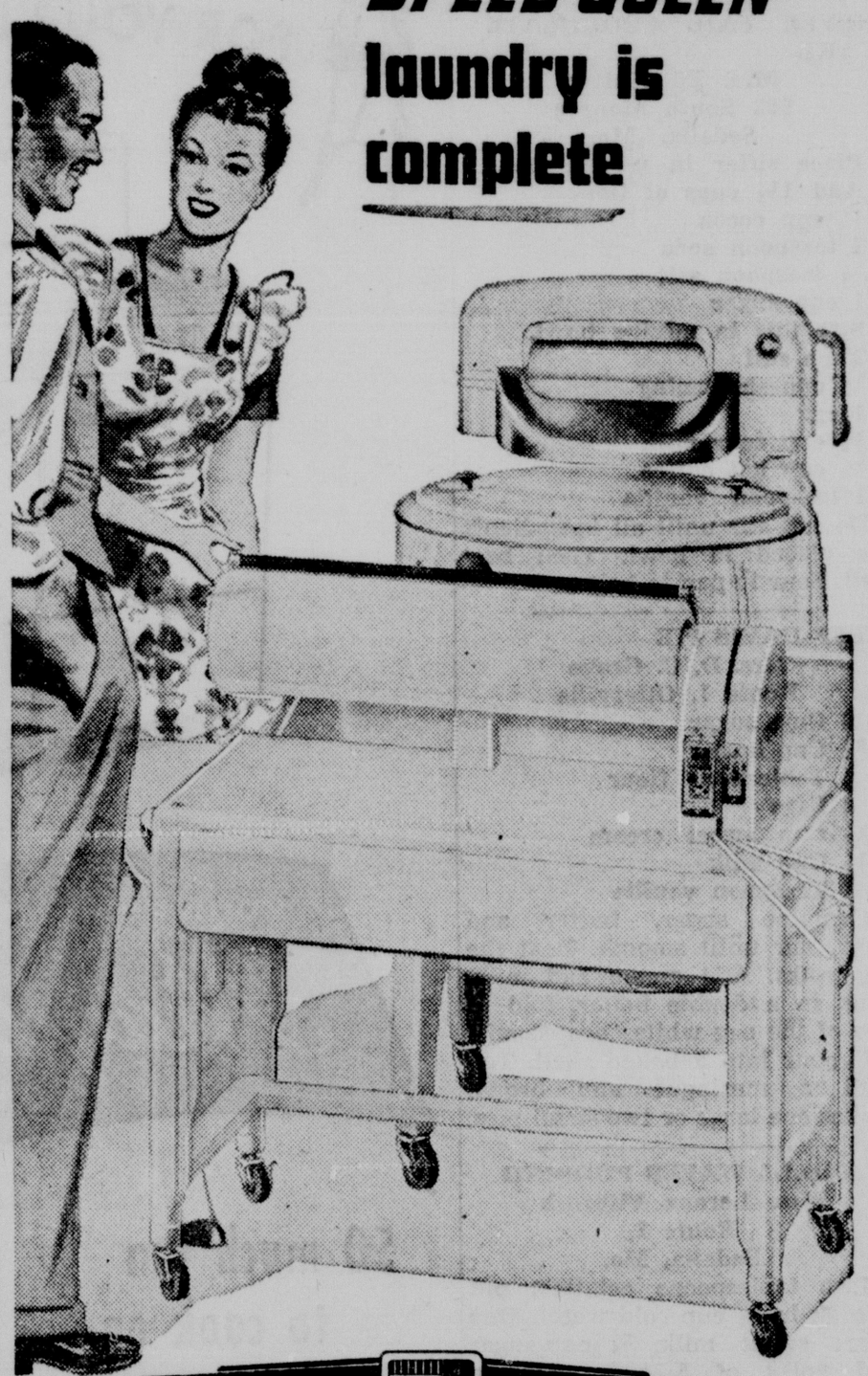

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MAHOGANY CAKE
Mrs. Clarence Church
Windsor, Missouri

Break 1 egg into a crock and stir, add 1 cup sugar and lard size of an egg. Beat well. Sift 1 large cup flour and 2 tablespoons cocoa together, add alternately with ½ cup sour milk with 1 level teaspoon soda disloved in it. Last add 1 teaspoon vanilla and ½ cup boiling water.

CHOCOLATE PUDDING
Mrs. Alice Johnson
2313 East 10th St.

Mix:

1 cup cornstarch
¾ cup sugar
2 tablespoons cocoa
Pinch salt
2 cups of sweet milk
1 teaspoon vanilla

Cook together until thick. Remove from fire. Pour into individual dishes and top each with a marshmallow or chopped nuts or cocoanut.

LEMON PIE FILLING
Miss Blandena Hughes
313 East Johnson Street
Sedalia, Mo.

3 Egg yolks
1½ Cups sugar
5 Tablespoons cornstarch
3 Cups hot water
1 Tablespoon butter
1½ Lemon, put in juie
Cook until thick.

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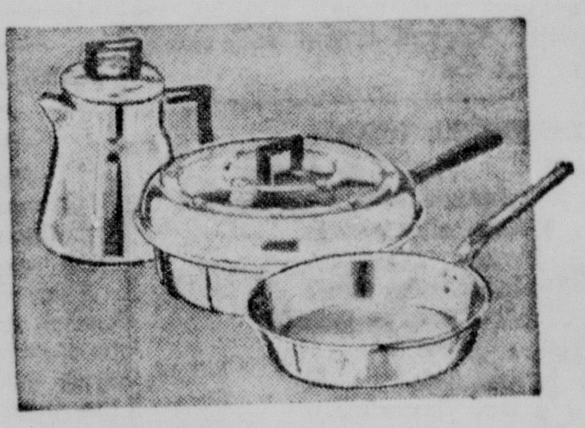

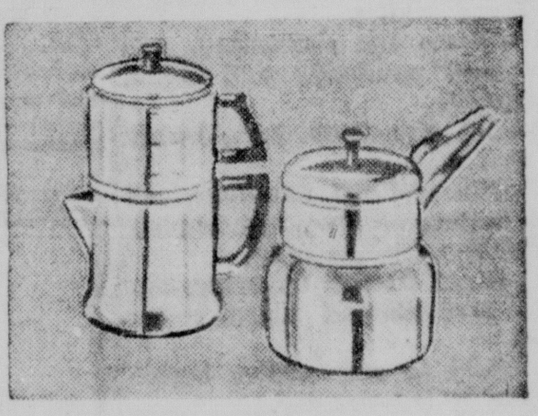

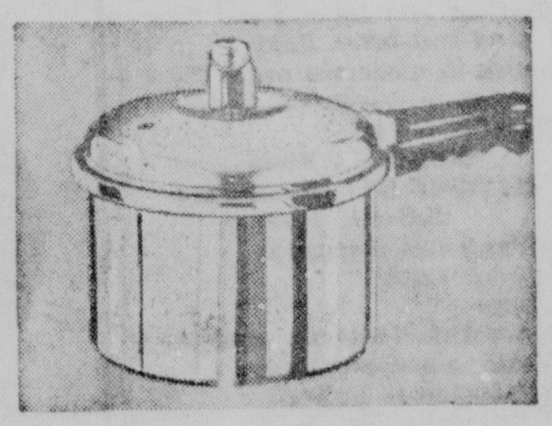

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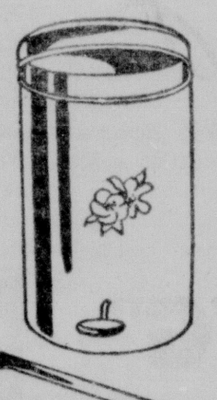

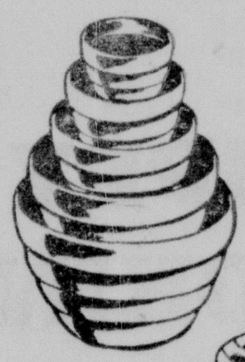

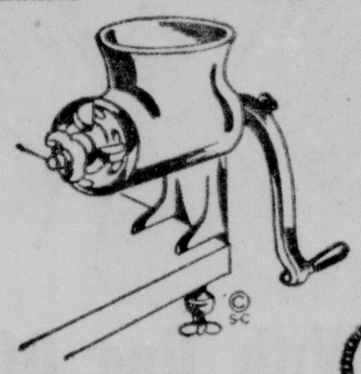

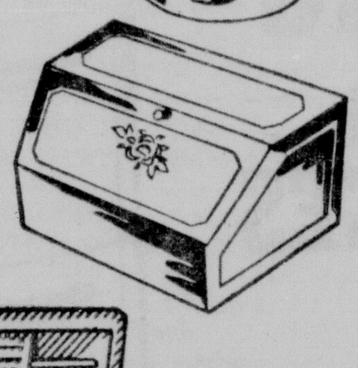

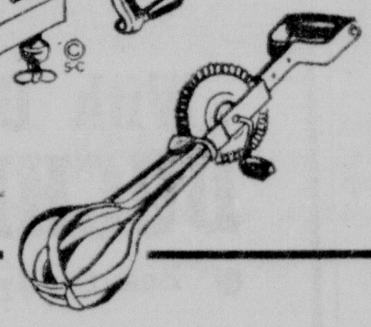

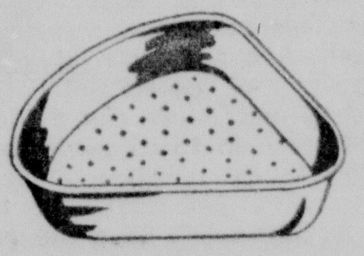

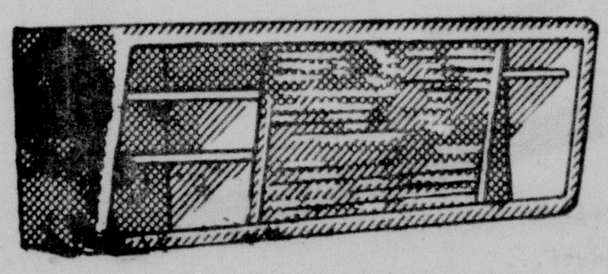

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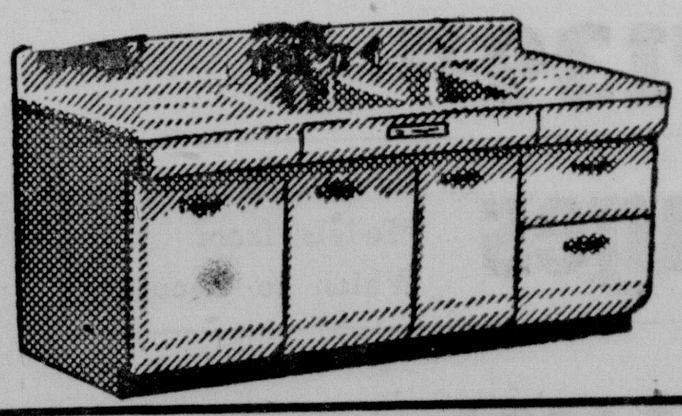

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FROZEN FRENCH PASTRY

Mrs. Myrtle Langston
609 W. Jackson St. - Windsor, Mo.

1 lb. cookies
2 cups whipping cream
1 large can apricots
¼ lb. pecan meats
½ cup butter
1 cup powdered sugar
2 eggs

Make a custard by cooking in top of double boiler the butter, egg and powdered sugar. Cook to a mayonaise consistency, grind cookies and place two-thirds of them in bottom of a pan. Pour thecustard over the crumbs. Then a layer of the ground nut meats, then one-half the whipped cream. Peel the apricots and turn round sides up and place on cream, at proper space to cut in servings. Add rest of cream, sprinkled with rest of nut meats and rest of crumbs. Place in refrigerator for 24 hours, cut and arrange to serve, then sprinkle sides of squares with cooky crumbs, top with whipped cream and cherry or nut half.

BIRTHDAY CAKE

Mrs. Lee Dow
Sedalia, Mo. - Route 4

¾ cup shortening
2 cups sugar
3½ cups cake flour
5 tsp. baking powder
1½ cups milk
¾ tsp. salt
1½ tsp. flavoring
5 egg whites

1—Cream the shortening, add the sugar gradually and cream thoroughly.

2—Sift the flour once before measuring.

3—Mix and sift the flour, salt and baking powder, and add alternately with the milk.

4—Blend in the flavoring, vanilla and almond together are good.

5—Fold in egg whites beaten until stiff but not dry.

6—Pour into greased and floured pans and bake. Bake 35 to 40 minutes in moderate oven, 350 F.

PINEAPPLE PIE

Mrs. F. C. Klein
617 West Sixteenth Street
Sedalia, Mo.

1 No. 2 can pineapple
½ cup sugar
2 eggs
2 level tablespoons cornstarch
1 cup pineapple juice
1 tablespoon butter
A little salt

Mix together sugar, cornstarch and salt. Add pineapple juice, the egg yolks well beaten and butter and cook until thick. Cut 5 slices of pineapple in small pieces and add to mixture.

Fill baked pie shell and top with meringue left from the two eggs.

OSGOOD PIE

Mrs. Everett Jenkins
719 N. Quincy
Sedalia, Mo.

1 cup sugar
½ cup raisins soaked in hot water and drained
1½ tablespoons vinegar or lemon juice
2 tablespoons melted butter
2 eggs
½ cup nut meats
2 teaspoons cinnamon
½ teaspoon cloves

Beat egg whites and fold in bake in slow oven (250°F). Open crust. Makes one pie.

CAKE ICING

Mrs. Everett Jenkins
719 N. Quincy
Sedalia, Mo.

1 cup white sugar
1 cup brown sugar
3 tablespoons flour
3 tablespoons milk
Lump butter

Boil 3 minutes, take off and cut up Milky Way candy bar and stir in. Makes a nice carmel icing.

WHITE CAKE

Miss Geraldine Ball
Versailles, Mo. - Route 3

⅔ cup butter
2 cups sugar
2 teaspoon vanilla flavoring
2 tablespoons boiling water
3½ cups sifted cake flour
½ teaspoon salt
1½ cups cold water
4 teaspoons baking powder
4 egg whites, stiffly beaten

Cream together butter and sugar until light and fluffy, add flavoring. Blend thoroughly, add boiling water. Beat 1 minute. Sift flour and salt together 4 times, add alternately with cold water to butter mixture, beating well after each addition. Sift baking powder over top of batter and carefully fold in with beaten egg whites. Pour into 3 well oiled, waxed paper lined 8-inch layer cake pans. Bake in moderate oven (350 degrees F) 30 minutes or until done. Use favorite icing for this cake.

DATE PUDDING

Mrs. Alta Carter
Windsor, Route 3

1 tbsp. gelatine soaked in
¼ cup cold water
1½ cup sugar
½ cup water made into syrup

Pour this hot over the well beaten yolks of three eggs. Add to this mixture the gelatine and cook 'til it has boiled all over the pan. Pour this hot mixture over well-beaten whites of three eggs. Add ½ tsp. of mapliene and cool. Add 1½ cups chopped dates and one cup nut meats.

OLD FASHIONED ICE CREAM

Mrs. Carl Arnett
Route No. 2 - Green Ridge Mo.

This makes a gallon freezer of delicious ice cream.

4 eggs well beaten
2¾ cups sugar
½ teaspoon salt
3 tablespoon vanilla

Combine and beat thoroughly. Slowly add 2 cups whole milk and beat thoroughly.

Pour into your inside ice cream can, and add 2 cups thin cream and enough milk to fill can 3 inches from top.

Put lid on can. Fill space around can with crushed ice and salt (a mix of 4 parts ice and 1 part salt). Freeze until it becomes hard to turn. Remove cover and dasher. Place greased paper over top and cork in cover. Pour off water around can. Repack salt and ice mixture. Let ripen in cool place 3 hours. Serve. It's simple but a real treat.

LEMON PUDDING

Mrs. Vern Decker
3019 East 12th Street

1 cup sugar
3 tablespoons flour
1 cup milk
2 egg yolks beaten
1 lemon—juice and rind
2 egg whites beaten stiff

Add each ingredient in order given. Pour into buttered baking dish and place in a pan of hot water. Bake in slow oven, about 1 hour.

CAKE ICING

Mrs. J. W. Anderson
Smithton, Mo., Route 1

1 lb. powdered sugar
2 egg whites unbeaten
1 tablespoons vegetable shortening
1½ teaspoons flavoring

Place in mixing bowl and beat until fluffy. Then spread on cake or muffins.

UNCOOKED MARSHMALLOW LOAF

Mrs. Truman Chisne
Fortuna, Mo.

Sterilize, then butter the kitchen scissors and cut ½ pound of marshmallows into quarters and drop into ½ cup of thin cream to soften. Meanwhile pit and cut ½ pound of dates into lengthwise quarters. Roll ½ pound of graham crackers until finely crumbled and chop coarsely ½ cupful of walnuts or pecans. Work all together into a loaf and shape in a pan two inches deep. Cut when ready to serve alone or with whipped cream.

GRAHAM CRACKER ICE BOX DESSERT

Mrs. Siebert McDaniel
Otterville, Mo.

Roll ½ lb. graham crackers, place in oblong pan. Cream 1½ cups powdered sugar with ½ cup butter. Add 3 well beaten eggs and vanilla. Pour over cracker crumbs.

Whip 1 cup cream, sugar to sweeten. Add small can crushed pineapple. Pour over other mixture. Roll more crackers and sprinkle over top. Set in the refrigerator for 12 to 18 hours.

BREAD PUDDING

Mrs. Clarence Church
Windsor, Mo.

1 Cup bread crumbs
½ Cup sugar
2 Cups milk
1 Teaspoon vanilla
2 Egg yolks beaten

Soak crumbs in milk. Add egg yolks and sugar. Stir all well and bake in casserole set in a pan of hot water. When done if desired squeeze juice of a lemon over top. May use the grated rind in the pudding instead of vanilla. Beat the 2 egg whites and 4 tablespoons of sugar. Put on top of pudding. Return to oven and brown. leave out lemon and is good.

LEMON PIE

Mrs. Bertha Otten,
Route 1,
Otterville, Mo.

Take the juice and grated rind of 1½ lemons, add as much cold water as you have juice. Put in double boiler. Add 25 marshmallows. When thoroughly melted, add 3 beaten egg yolks. Cook until thick. And whites of 3 eggs, beaten stiff with a pinch of salt. Cool slightly, pour into baked pie shell. Serve with whipped cream.

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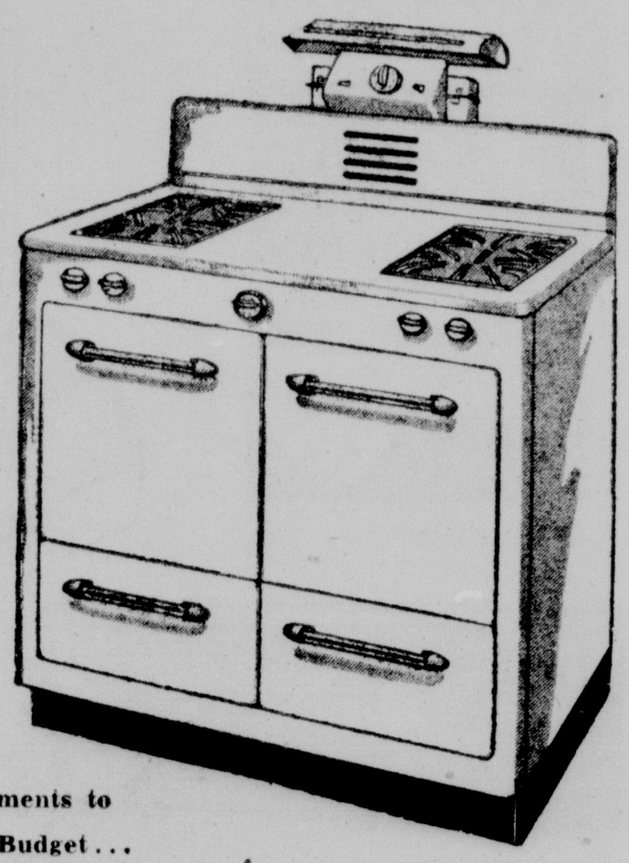

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RAISED DOUGHNUTS
Mrs. S. E. Lewis
Smithton, Mo. - R.F.D. No. 1

- 1 cake yeast
- ¼ cup lukewarm water
- 1 cup scalded milk
- 1 teaspoon salt
- ¾ cup sugar
- 2 tablespoons shortening
- 3½ to 4 cups flour
- 1 egg
- ½ teaspoon nutmeg

Soften yeast in water Add scalded milk to salt, sugar and shortening. When lukewarm add softened yeast. Add 1½ cups flour. Allow the sponge to stand in a warm place until it is so light it will fall at the slightest touch. Or you can let it stand over nite. Then add the egg, nutmeg, and remainder of the flour and knead. The dough should be softer than bread dough. Cover and set in a warm place to rise. Toss on a lightly floured board and roll ¾ inch thick. Cut with a doughnut cutter and let rise. Fry in hot deep fat, 2 to 3 minutes. Makes 2 dozen.

APPLE DUMPLINGS
Catherine Scott
Nelson, Missouri

- 2 cups flour
- ⅓ cup shortening
- ½ teaspoon salt
- 1½ teaspoons baking powder
- ⅔ cup milk

Cut shortening into sifted dry ingredients. Mix in milk. Roll out into a square shape. Cut into squares about 4 inches across. Core and peel apples. Either cut in half or place the apple half on the square of dough, or slice into small pieces. Add 1 teaspoon sugar.. Generous dash of cinnamon, ½ teaspoon butter to each square. Bring dough together on top. Place in buttered baking dish. Pour sauce over top. Bake in moderate oven about 1 hour.

SAUCE

- 2 cups sugar
- ½ cup butter
- 2 cups boiling water

Cook together for about 5 minutes. Pour over dumplings.

OVER NIGHT SPONGE CAKE
Mrs. Clarence Church
Windsor, Missouri

- 2 cups cake flour
- 2 cups sugar

Sift together twice or 3 times. Add 1 cup of boiling water and beat throughly, cover your crock and let stand over night. In the morning beat until fluffy, 6 egg whites. Add 1 teaspoon cream of tarter, 2 teaspoons baking powder, 1 teaspoons vanilla, continue to beat egg white mixture until they are so stiff when bowl is tiped they'll not slide out—rebeat the first mixture then fold egg whites in. Bake in ungreased angel food cake pan 350° oven 35 minutes.

MINCEMEAT STUFFED PEARS
Mrs. Vinnie Williams
Route 1
Fortuna, Mo.

Wipe, core and peel pears. Stuff the cavities with mincemeat. Place in a baking dish, sprinkle with sugar. Add a little water, and bake in a moderate oven (350 degrees) about 45 minutes, basting 2 or 3 times with the syrup in the pan. Serve hot with cream or cheam cheese.

ANGEL FOOD DESSERT
Mrs. S. E. Lewis
Smithton, Mo. - R.F.D. No. 1

- 2 Tbsp gelatine dissolved in ½ cup water
- 8 egg yolks
- 8 egg whites
- 2 cups sugar
- ½ cup lemon juice
- 2 cups orange juice
- Pinch of salt
- Small angel food cake

Beat egg yolks, add 1 cup of sugar and the lemon and orange juice Cook this in double boiler until thick. Then add the gelatine that has been dissolved in cold water, and a pinch of salt. let cool.

Beat egg whites and 1 cup of sugar together, then combine with the cooled egg yolk mixture.

Tear the angel food cake into chunks and fold into pudding mixture.

Mold in an oblong pan in ice box for 3 or 4 hours or it can be made the day before. Cut in ped cream. Makes 12 servings. cream, Makes 12 servings.

PUMPKIN CAKE
Mrs. Alice Jackson
2313 East 10th Street

Cream thoroughly:

- ½ cup butter
- 1 cup brown sugar

Add:

- 1 egg or 2 egg yolks
- ¾ cup strained pumpkin

Sift together:

- 2 cup sifted flour
- ¼ teaspoon soda
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon

Add these dry ingredients with ⅓ cup of sour milk alternately with the creamed mixture. Add ⅔ cup chopped nust and mix well. Bake in layers for 25 minutes in a moderate oven. Put together with spiced whipped cream or other icing.

SOUR MILK CHOCOLATE CAKE
Mrs. Lawrence Bockelman
Cole Camp, Mo.

- ⅔ cup Spry
- 2 cups sugar
- 2 eggs well beaten
- ½ cup sour milk
- 1 rounding teaspoon soda
- 2 cup sifted cake flour
- ½ cup cocoa
- 1 cup hot water
- 2 teaspoons vanilla
- 1 teaspoon salt

Cream sugar and shortening, add well beaten eggs. Sift cocoa with flour and add soda to sour milk and stir well. Add sour milk mixture and flour alternatingly and lastly hot water and vanilla. Bake in a moderate oven.

WHIPPED CREAM DEVIL'S FOOD CAKE

Set aside in cup while mixing remaining part of cake:

- 1 teaspoon soda
- ½ cup boiling water
- 2 squares of 1-oz. unsweetened chocolate

Whip 1 cup sour coffee cream until stiff. Beat in 2 eggs, one at a time, 1 cup sugar, ¼ teaspoon salt, 1½ cups flour. Stir in chocolate mixture. Add 1 teaspoon vanilla. Bake in 2 layer pans in 350 degree oven 25 minutes.

LEMON FLUFF
Mrs. Al Schreiner

- 1 14½-oz. can (1¾ cup evaporated milk)
- 1 4-oz. package lemon gelatine
- 1¾ cups hot water
- ¼ cup lemon juice
- 1 cup sugar
- 2½ cups vanilla wafer crumb

Chill evaporated milk 3 to 4 hours Dissolve gelatine in hot water, chill until partially set. Whip until light and fluffy, add lemon juice and sugar. Whip chilled milk and fold into gelatine mixture. Line bottom of 9x13 inch pan with crumbs. Pour over gelatine mixture. Top with remaining crumbs, chill until firm, cut in squares and top with marachino cherries. Serves 12.

DAISY ANGEL CAKE
Mrs. Walter C. Haynes
Green Ridge, Mo.

High and feather-light. Part of sugar is confectioners'—

- 1 cup cake flour
- 1½ cups sifted confectioners' sugar
- 1½ cups egg whites
- ¼ teaspoon salt
- 1½ teaspoon cream of tartar
- 1 cup granulated sugar
- 1 teaspoon vanilla

Sift flour with confectioners' suga three times. Beat egg whites until frothy. Add salt and cream of tartar; beat until stiff and glossy but not dry. Add granulated sugar 1 tablespoon at a time, folding in thoroughly. Add vanilla with last addition of sugar. Sift flour mixture over the top, a little at a time; fold in lightly with a down-up-over motion Bake in 10 inch ungreased Angel-Cake pan in moderate oven (325) 65 minutes. Invert pan to cool. Frost.

PEANUT BUTTER PIE
Mrs. Logan Colwell
La Monte, Missouri

- 3 egg yolks, well beaten
- 1 cup sugar
- 3 tablespoons peanut butter (large)
- 2½ cups water
- ⅛ teaspoons salt

Beat yolks and sugar together slightly and add peanut butter and 2 cups of warm water, heat on stove slowly, while mixing 2½ tablespoons cornstarch with ½ cup cold water. Add to rest and cook until clear. Beat egg whites firm and add 2 tablespoons sugar, beating steadily for 1 minute. Place on top of pie.

FLAKY PIE CRUST

1 cup shortening, 3 cups flour, 1 teaspoons salt. Use ice water.

FOUR ONE RAISIN PIE
Mrs. W. R. Combs
Route 1 - Versailles, Mo.

- 1½ cup raisins
- 3 tablespoon flour
- Few grains salt
- 1 cup sugar
- 1 cup boiling water
- 1 tablespoon butter

Combine sugar, flour and salt, add boiling water slowly, stirring constantly. Cook over hot water until thick and clear, add raisins and butter, mix thoroughly, pour into pastry lined tin and cover with top crust and bake.

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WHIE FRUIT CAKE
Mrs. Vern Decker
3019 East 12th Street

- 2 cups sugar
- 1 lb. butter
- 4 cups flour
- 6 eggs
- 1 lb. white raisins
- 1 lb. shelled pecans
- ½ lb. candied pineapple
- ½ lb. candied cherries
- 1½ oz. lemon extract

Cream butter and sugar, add flour, lemon extract and eggs, add chopped pecans and raisins. Cut candied fruit and dip in the flour to prevent sticking together. Mix all ingredients thoroughly. Bake for 2½ hours at 275 degrees.

PUMPKIN PIE
Mrs. Everett Jenkins
719 N. Quincy
Sedalia, Mo.

- 3 cups cooked pumpkin
- Add ⅓ cup flour
- 1 cup sugar
- 4 beaten eggs
- 1 cup sweet milk
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- ½ teaspoon ginger
- ½ teaspoon salt
- 2 tablespoons melted butter

This makes 2 pies.

CHERRY PUDDING
Mrs. Mattie Galloway
Green Ridge, Mo.

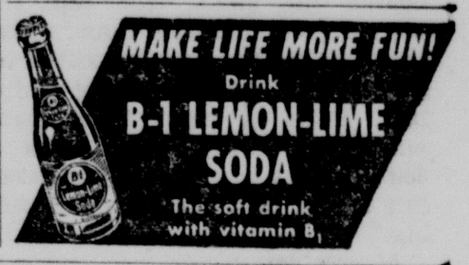
- 1 cup sugar
- 1 tablespoon butter
- 1 cup of cherries (drained)
- ½ cup of cherry juice
- 1 egg
- 1 cup flour with 1 teaspoon soda
- ¼ tsp. salt

Cream sugar and butter, add beaten egg then the cherries, add sifted dry ingredients with the cherry juice, add nuts and bake in a pan like cake. Serves 12.

Sauce For Cherry Pudding

- 1 cup brown sugar
- 1 tablespoon flour
- 1 cup boiling water
- 1 tablespoon butter
- 1 teaspoon vanilla

Cut cake in squares, cover with sauce and top with whipped cream.



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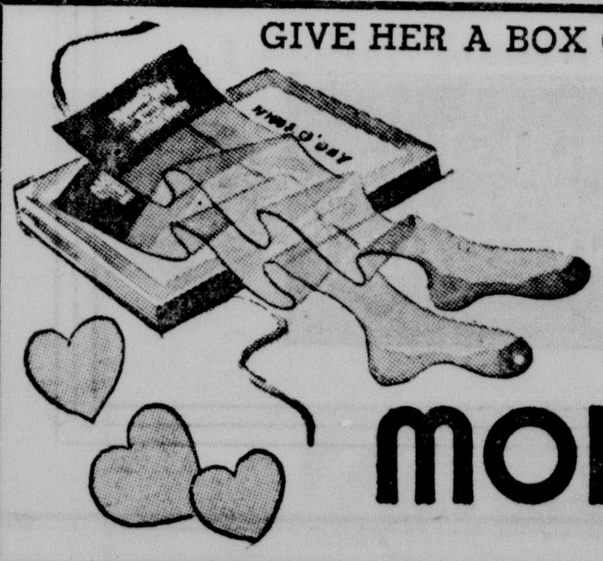

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Desserts, Ice Cream, Pies, Pastries, Cakes, Puddings

AMALGAMATION CAKE
(My Favorite Christmas Cake)
Lena Walk
704 Beckwith
Caruthersville, Missouri

2½ cups sugar
2 cups butter
1 cup buttermilk
4 cups flour
¾ cup white raisins
10 eggs, beaten separately
¾ cup chopped pecans
3 teaspoons soda
1 teaspoon cinnamon
1 teaspoon allspice
1¼ pts. jam
(Strawberry preferred)

Cream butter and sugar. Add beaten egg yolks. Add jam and other ingredients with flour, spices, and soda that have been sifted together. Fold in beaten egg whites last. Bake in eight layer pans, wax-paper lined, 45 minutes at 300°. Makes two four layer cakes. Put layers together with this filling:

14 egg yolks
2½ cups sugar
1 cup butter
2 cups ground, fresh coconut
1 cup sweet milk
2 cups white raisins
2 cups nuts
2 teaspoons vanilla

Cook sugar, butter, egg yolks, sweet milk, and raisins in double boiler until a thick custard. Remove from fire and add remaining ingredients. Put filling between layers, also on top and sides. The more generous the filling the better the cake.

MY VERY FAVORITE OLD FASHIONED APPLE DUMPLINGS
Mrs. Embree Baldwin
516 Wabash Avenue
Kansas City 1, Mo.

2 Cups sifted flour
2 Level teaspoons full baking powder
¼ Teaspoon salt
¼ Cup shortening
About ¾ cup milk
4 Apples
Cinnamon or nutmeg
Sugar

Sift together, three times, the flour, baking powder and salt; work in the shortening and mix to a dough with milk as needed; roll into a square sheet one-third inch thick and cut into four pieces. Lay a cored and pared apple on each piece. Fill the center with sugar and cinnamon, then draw up the pastry to cover the apple, make smooth, and bake on a buttered dish, When nearly baked, brush over with milk, dredge with granulated sugar, and return to the oven. Serve hot with hard sauce.

Hard Sauce

Beat half cup of butter to a cream, gradually beat in one cup of sugar and press into a dome shape on a glass or china place. Grate a little nutmeg over the top.

PINEAPPLE AND APPLE PIE
Mrs. Myrtle Langston
Windsor, Mo.

4 or 5 tart apples sliced
½ cup pineapple crushed
2 tablespoons butter
1 cup sugar
1½ tablespoons flour
½ Tsp. nutmeg

Mix altogether and fill a pastry lined pie tine, put top crust on and bake at 375 F. until real brown.

PUDDING
Mrs. Bettie Creagan
401 West 7th. St.

HASTY PUDDING
2½ cups boiling water
1 cup brown sugar
1 lump butter size of egg
1 tsp. vanilla

Boil slowly 10 minutes.

1½ cups white sugar
1 tbsp. butter, creamed
1½ cup milk
1 tsp. baking powder
1 cup flour

Stir as a cake and drop into sauce which has boiled 10 minutes. Bake in oven 20 minutes.

FUDGE RING CAKE—
Mrs Violet Waisner
Edwards, Mo.

2¼ cups flour
1 tsp baking powder
1 tsp. soda
½ tsp. salt
1½ cups sugar
½ cup shortening
2 eggs
1 cup sour milk
1 tsp. vanilla
½ cup cocoa
⅓ cup hot water

Step 1—Sift flour once, measure, mix with salt, soda, baking powder. Resift three times.

Step 2—Cream shortening (lard will do) with sugar. Beat smooth.

Step 3 — Add vanilla and well beaten eggs. Beat again, till very fluffy.

Step 4—Alternate additions of flour and sour milk.

Step 5— Make paste of cocoa and water — beat into batter. Beat 100 strokes by count.

Step 6 — Pour into greased and floured ring mold or angel food cake pan. Bake 45 minutes at 350 degrees. Invert, cool and spread with fudge icing.

ORANGE-RAISIN CAKE
Mrs. Dan Witte,
Warsaw, Mo.

2 cups sifted enriched flour
1 cup sugar
1 teaspoon soda
1 teaspoon salt
½ cup shortening
¼ teasp. lemon extract
½ cup sour milk
2 eggs
1 unpeeled orange, seeded and finely ground.
1 cup seedless raisins, finely ground.

Sift all dry ingredients into a mixing bowl. Drop in shortening Add sour milk, lemon extract and eggs. Beat until perfectly smooth about 150 strokes or 1½ minutes with electric mixer at medium speed. Add combined orange and raisins. Mix thoroughly. Scrape bowl and spoon frequently during mixing. Pour into greased 12x8x 2 inch pan or use two 8 inch layer pans. Bake in moderate oven (350 degrees) 35 to 45 minutes.

Orange Frosting

2 tablespoons shortening ¼ tsp. salt, 1 tsp. grated orange rind, 2 cups sifted confectioner's sugar. Add enough orange juice for nice spreading consistency, about three tablespoons.

EGGNOG PIE
Mabel Meyer
708 West 5th St.

1 envelope gelatine
¼ cup cold water
4 eggs
1 cup sugar
½ cup hot water
¼ cup Rum
1 teaspoon nutmeg
½ teaspoon salt

Beat egg yolks with ½ cup of sugar and salt, add hot water gradually and cook in double boiler until thick stirring constantly, soften gelatine in cold water, add to hot custard, cool, add rum and nutmeg, when custard begins to thicken fold in egg whites which have been beaten with ½ cup of sugar.

CHOCOLATE ICE CREAM ROLL
Mrs. E. D. Hudson
800 West 4th St.

Beat:
5 egg yolks until light, add
1 cup powdered sugar
¼ cup flour
1 tsp. vanilla
3 tbsp cocoa
5 egg whites, beaten
½ tsp. salt

Bake in a long pan at 325 degrees, when done quickly turn out on powdered sugar board and roll quick—set uncovered to cool —then unroll and spread ice cream 1 inch thick over it and reroll (Can be wrapped and put in deep freeze for further use).

BANANA PEANUT BUTTER DRESSING
Mrs. Vinnie Williams
Route 1
Fortuna, Mo.

1 Ripe banana mashed
¾ Cup of mayonnaise
2 to 3 Tablespoons peanut butter

Mix together banana, mayonnaise and peanut butter. If it is too thick, thin it with a little sweet cream. Makes about 1½ cups.

PINEAPPLE SHERBET
Mrs. C. W. Richardson
1020 South Harrison avenue
Sedalia, Missouri

Mix
2 cups buttermilk
dash salt
1 cup crushed pineapple
1 teaspoon vanilla
½ cup powdered sugar

Freeze in refrigerator tray to mush. Then beat until light and fluffy. Fold in 1 egg white beaten with 3 tablespoons sugar. Freeze. Serves eight.

PEACH COBBLER
Mrs. Sibert McDaniel
Otterville, Mo.

Batter:
½ cup sugar
2 tablespoons shortening
1 teaspoon baking powder
1 cup flour
⅔ cup milk
¼ teaspoons salt

Mix batter and pour into buttered pan. Arrange 3 cups sliced peaches, either fresh or canned, over the top of batter and sprinkle with nuts, If desired. Mix one cup sugar and one cup boiling water and pour over the peaches and batter. Bake at 350°. Serve with whipped cream.

PINEAPPLE FLUFF
Mrs. Robert Harrison
916½ South Kentucky

To ½ cup of juice from canned pineapple add 1 beaten egg, 1 tbsp. sugar, mixed with 1 tbsp. cornstarch. Cook until thick, stirring constantly. Add 1 cup of pineapple cubes, when cool fold in ⅓ cup of heavy cream whipped, with 1 teaspoon vanilla. Serves six. Quick and easy.

WHIPPED CREAM CAKE
Mrs. Everett Jenkins
719 N. Quincy
Sedalia, Mo.

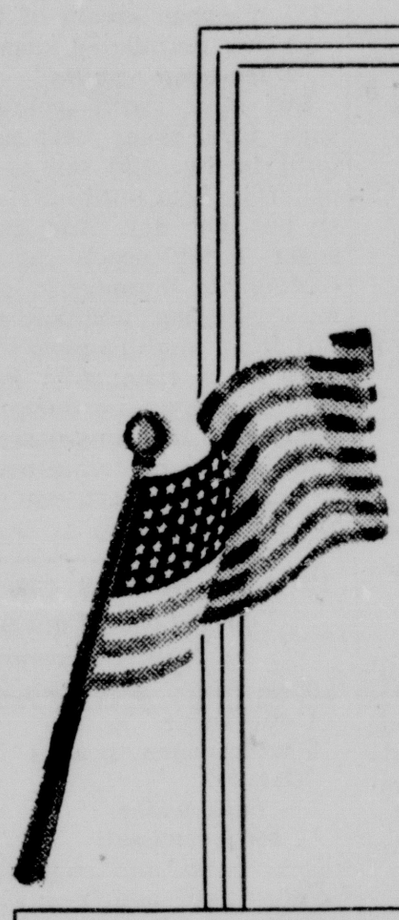
1 cup sweet cream whipped
2 eggs
1 cup sugar
1 teaspoon vanilla
½ teaspoon salt
2 teaspoons baking powder
1½ cup cake flour

Whip cream until stiff, drop in eggs and whip until very light. Add sugar, and beat again. Add vanilla and fold in dry ingredients, put in layer cake tins and bake in moderate oven (375°F). A feathery delicious cake.

HEAVENLY HASH
Mrs. Bettie Creagan
401 West 7th St.

1 pt. cream, whipped stiff
1 egg white, beat & mix
½ bag marshmallows
1 small can pineapple
1 cup nuts
1 tbsp. sugar

Mix all thoroughly and place in ice box until served. Serve with garnished red cherries. Will serve six.



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PAPRIKA CAKE
Mrs. Verona Pirtle
418 East Boonville street
Sedalia, Missouri

Cream together
1 cup shortening
1 cup sugar
½ teaspoon orange flavoring
½ teaspoon lemon flavoring
Grated rind from 1 orange
Add:
4 well beaten egg yolks
Sift together 3 times
3 cups sifted cake flour
5 teaspoons baking powder
½ teaspoon salt
3 teaspoons paprika

Add sifted dry ingredients alternately with 1 cup milk to the creamed mixture.

Add:
1 cup crushed drained pineapple
½ cup moist coconut
1 cup seedless raisins, ground
1 cup chopped walnuts
Last fold in 4 stiffly beaten egg whites

Bake in a loaf pan in a 350° oven about 1 hour.

Frost with powdered sugar icing to which is added 1 teaspoon paprika.

TREASURE CHEST CAKE
Mrs. Ethel Gardner
Climax Springs

1 cup raisins
1 cup walnut meats
1 cup orange rind and pulp
½ cup butter
1 cup of sugar
1 egg
1 cup sour milk
1 tsp. vanilla
2 cups flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 tsp. cloves
1 tsp. allspice
1 tsp. cinnamon

Put first three ingredients thru food chopper and set aside. Whip butter, add sugar, egg and vanilla. Sift all dry ingredients. Add alternately to sugar and egg mixture with cup of sour milk. Blend in ½ of first mixture. Use other ½ of first mixture with powdered sugar icing. Bake at 350 degrees for at least 40 minutes.

HICKORYNUT CAKE
Mrs. Edgar Roesler
Otterville, Missouri

2 cups sugar
½ cup butter
1 cup sweet milk
1 cup hickorynut kernels rolled fine
2½ cups cake flour
5 egg whites
1 teaspoon vanilla
3 level teaspoons baking powder

Beat the sugar and butter to a cream. Add milk and hickorynuts.

Then add the flour and baking powder, which have been sifted together 3 times. Then lastly fold in the egg whites, which have been beaten stiff enough to stand up in peaks.

Bake in moderate oven.

DELICIOUS FRUIT CAKE
Mrs. Joe B. Klein
Route 1
Smithton, Missouri

2 cups sugar
1 cup lard
½ teaspoon salt
2 eggs
1 cup chopped nuts
3 cups flour
1 cup water (drained from cooked raisins). Add 2 teaspoons soda to this water
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon cloves

Cook raisins and let cool while mixing cake.

Cream sugar and shortening add eggs and beat well. Sift spices and salt in flour and add alternately with raisin water. Beat well and add raisins and nuts. Bake slow in 10"x10" pan. Use your favorite icing or serve with whipped cream.

MARSHMALLOW CHOCOLATE CAKE
Mrs. Bessie Wiseman
Edwards, Missouri

¼ lb. marshmallows (about 16)
2 squares chocolate (grated)
½ cup hot water
1½ cups pastry flour
1 tsp. soda
1 tsp. salt
2 eggs, beaten
1 cup sugar
1 cup sour cream
1 tsp. vanilla

Melt marshmallows and chocolate over water in double boiler. Add hot water, beat to smooth paste. Cool. Sift flour, measure. Resift twice with soda and salt. Beat eggs, add sugar, whip till creamy. Add sour cream. Fold in flour gradually. Carefully fold in paste and vanilla.

Bake in 2 layers 30 to 35 min. at 375 degrees. Or bake 35 to 40 minutes in loaf.

CRUSTLESS CUSTARD PIE
Mrs. Stanley Wingfield
Route 1
Windsor, Mo.

2 Well beaten eggs
4½ Tablespoons flour
1 Pint milk
3 Tablespoons sugar
¼ Teaspoon cinnamon

Mix about ingredients and pour into buttered pie place. Flour settles in bottom to make a crust that holds together.

TRANSPARENT PIE
Mrs. Nathan Wright
Houstonia, Mo.

4 eggs
2 cups sugar
¾ cup butter
3 tbsp. cream
1 teaspoon lemon flavor

Beat eggs, then add sugar and blend well. Melt butter and pour into eggs and sugar. Add cream and flavoring. Mix well and pour into unbaked pie shell. Bake in moderate oven until an inserted knife comes out clean.

BAKED APPLES
Mrs. Stanley Wingfield
Route 1
Windsor, Mo.

10 Good sized apples
1 Cup hot water
1 Cup sugar
1 Tablespoon flour
Sweet cream
Butter

Pare and core apples. Cut into halves and place in baking dish. Mix flour with sugar and make paste with cream. Spread this over apples. Place a piece of butter a little larger than a pea on each apple half. Pour 1 cup hot water in at side of the pan. Do not wash sugar and water off the apples. Bake until apples are tender and brown. There will be a rich sauce to pour over apples after they are placed in a dish. Little cinnamon (red hots) candy can be sprinkled over the apples when they are almost done.

BANANA MARSHMALLOW PIE
Mrs. Schreiner

1¼ cups crushed cracker crumbs
¼ cup soft butter, mix and press in bottom and sides of 9 inch pie pan and chill

Filling:

Melt in top of double boiler 32 marshmallows, ⅓ cup Pet mik, stir until marshmallows are just melted, remove from heat, stir in 1 teaspoon grated lemon rind, ¼ cup lemon juice, ¼ cup water, fold in 1½ finely diced ripe bananas, chill until syrupy — then fold in ⅔ cup whipped Pet milk and spoon into crumbs crust and chill for 3 hours.

"EASY ON THE SUGAR" CAKE ICING
Mrs. Louis Witte, Holden,

1 tablespoon of cocoa
2 tablespoons sugar
3 tablespoons flour

Mix all together thoroughly. Add enough cream to moisten. Put on the cake as it comes from the oven while the cake is still hot.

DEVIL'S FOOD CAKE
Mrs. Johnnie Hawthorne
Route 1
Windsor, Mo.

2 Eggs, beaten
1 Heaping cup sugar
1 Cup sour Cream
Pinch salt
1 Rounding teaspoon soda, dissolved in a little warm water
3 Teaspoons cocoa (heaping), dissolve in hot water to cream
1½ Cups flour
1 Teaspoon vanilla

Beat cream and sugar until light. Add beaten eggs and salt. Add soda and cocoa that have been dissolved as above, then add vanilla and flour. Bake in a loaf pan or 2 layers.

SOUR CREAM COCOA CAKE
Mrs. Everett Jenkins
719 N. Quincy
Sedalia, Mo.

2½ cups flour
2 cups sugar
6 tablespoons cocoa
2 teaspoons soda
½ teaspoons salt
½ teaspoon cinnamon
4 eggs
2 cups thick sour cream
1 teaspoons vanilla

Sift dry ingredients together 3 times. Beat eggs until light. Add cream and vanilla. Add to dry ingredients, bake in 3 large or a very large sheet cake. Bake in moderate oven (375°F) about 30 minutes.

CREAM CAKE
Mrs. Claire Ferguson
Tipton, Mo.

½ cup butter
1 cup sugar
2 egg yolks, beaten lightly
1¾ cups flour
1½ level tsp. baking powder
½ cup cold water
2 egg whites, beaten dry

Cream the butter and sugar, yolks of eggs and water; then the flour sifted three times with baking powder. Bake in two layers.

PORK CAKE
Mrs. Henry T. Junge
Cole Camp, Missouri

1 lb. pure pork fat ground,
1 tablespoon salt
1 level tablespoon soda
1½ pints of boiling water, over ground pork
Salt and soda

Stir until fat is dissolved. Then add

3 cups granulated sugar
1 cup molasses
2 lbs. raisins
1 lb. currants
¼ lb. citron
1 lb. figs
1 tablespoon cloves, allspice and cinnamon
2 whole nutmegs
7 cups flour
3 pints nut meats

Mix raisins, currants, citron, figs, cloves, allspice, cinnamon, nutmegs and nuts in flour, add to above mixture.

RAISIN CAKE
Mrs. John Hammond

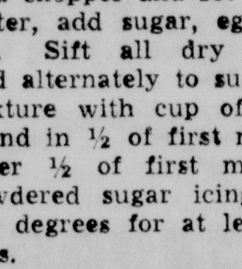
1½ cups sugar
½ cup shortening
2 eggs
2 teaspoons baking powder
2 teaspoons soda
2 teaspoons cinnamon
2 teaspoons nutmeg
1 teaspoon vanilla
3 cups raisins
3 cups flour
1 cup water in which raisins were cooked
1 cup nuts
2 tablespoons cocoa, if desired

Makes a large cake.

SOUR CREAM RAISIN PIE
Ona Ream
714 West Second St.

1 cup sour cream
1 cup sugar
1 egg
1 teaspoon flour
1½ teaspoons cinnamon
1½ teaspoons nutmeg
1½ cups raisins (cooked)

Fill crust and bake one crust pie.



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CREAM FILLED CHOCOLATE ROLL

Edna Miller, Otterville, Mo.

6 tablespoons sifted cake flour
6 tablespoons sifted cocoa
1 teaspoon baking powder
¼ teaspoon salt
4 eggs (separated)
¾ cup sugar
2 tablespoons water

Sift together flour, cocoa, baking powder and salt.

Beat egg whites stiff. Add half the sugar and beat until very stiff.

Add water to egg yolks and beat until light, gradually beat in remaining sugar.

Combine egg yolk mixture and dry ingredients and fold in egg whites.

Line a shallow pan 10 by 15 inches with wax paper, have paper extend over edges of pan. Bake in 400° oven 12 to 15 minutes. Sift powdered sugar on paper or cloth, turn cake on this and quickly remove paper, roll as jelly roll, when cool unroll and spread with whipped cream or slices of brick ice cream. Re-roll and chill and serve.

POTATO CARMEL CAKE

Mrs. J. D. Friedly
Ionia, Mo.

1½ cups sugar
⅔ cup butter
1 cup cold mashed potatoes
Yolks of 4 eggs
½ cup rich sour milk or cream
1 tsp. vanilla
Sift with 2 cups flour
1 tbsp cocoa
1 tsp. cinnamon
½ tsp. cloves
½ tsp salt
½ tsp. soda
2 tsps. baking powder

Cream the first part together. Add the flour mixture in the usual process. Add 1 cup nut meats and last the 4 egg whites, well beaten. Bake in 2 or 3 layer pans. Put together with caramel icing as follows: Two cups brown sugar, ⅔ cup sweet cream, cook until softball stage 230 degrees. Cool some before beating add 1 tsp. vanilla.

SHORT-CUT FRUIT CAKE

Mrs. Harry Eichhotz
La Monte, Mo.

⅔ cup fat
1 teaspoon vanilla
1 cup sugar
⅓ cup marmalade or jelly
3 eggs
2½ cups sifted flour
1½ teaspoons baking powder
½ teaspoon soda
½ teaspoon salt
1 cup raisins
1 cup chopped nuts
1 pound mince meat

Blend together sugar, fat and vanilla. Add jelly, creaming thoroughly Add eggs one at a time, beating wel lafter each time. Sift together flour, baking powder, soda and salt. Combine ½ dry ingredients with raisins and nuts. Add rest of dry ingredients alternately with mince meat to the creamed mixture, begining and ending with dry ingredients. Add raisins and nut mixture. Pour mixture in to a greased 7½ in. tube pan or loaf pan Bake in a slow oven (325°F) for 1½ hours. Cool ½ hr. before removing from pan. Yields a 3 pound cake .

CHERRY PUDDING

Mrs. C. W. Richardson
1020 South Harrison avenue
Sedalia, Missouri

1 cup cherries
1 cup juice
1 cup flour
1 cup sugar
½ cup sweet milk
1 level teaspoon baking powder
Butter size of small egg

Cream ½ cup sugar with butter, sift flour and baking powder together. Add milk and flour alternately. Beat well and pour in baking pan.

Sweeten cherries with other ½ cup of sugar and pour over dough. Bake in moderate oven.

Serves eight.

MAHOGANY CAKE

Mrs. George Wischmeier
Route 2
Lincoln, Missouri

1½ cups sugar
½ cup shortening
3 eggs beaten well
2 cups flour
2 teaspoons baking powder
½ teaspoon of soda dissolved in
½ cup milk
¼ teaspoon of salt
Dissolve ⅓ cup of chocolate or cocoa in ⅓ cup of coffee, cook until thick, let cool.

Cream sugar and shortening well until it is creamy. Add beaten eggs.

Measure flour, sift 3 times with the salt and baking powder. Add lternately with milk to the creamed shortening and sugar mixture.

Add chocolate last and beat well.

Bake in moderate oven 20 to 25 minutes.

This cake is never a failure.

ECONOMICAL CAKE (EGGLESS, MILKLESS)

Mrs. T. L. Schlup
Latham, Mo., Star Route

1½ cup sifted flour
1 cup sugar
3 tablespoons cocoa
1 teaspoon soda
Dash of salt
5 tablespoons melted shortening
1 cup lukewarm water
1 tablespoon vinegar
1 teaspoon extract

Sift dry ingredients together. Add shortening, vinegar, water and extract. Beat well and pour in greased loaf pan. Bake in moderate oven for 30 minutes or until done.

SOUR CREAM BROWN SUGAR CAKE

Mrs. J. N. Yount
Lincoln, Mo., R.F.D. No. 2

1¼ cups sour cream
1 cup brown sugar
1 cup white sugar
1 cup flour
2 eggs
½ teaspoon salt
2 teaspoons cinnamon
1 teaspoon vanilla

Beat the above together then add:

1 teaspoon soda dissolved in ¼ cup hot water. Beat well then add 1 teaspoon baking powder sifted with 1 cup flour.

Bake in loaf 40 or 45 minutes.

DEVIL'S FOOD CAKE

Mrs. J. N. Yount
Lincoln, Mo., R.F.D. No. 2

1½ cups sifted cake flour
1 teaspoon baking powder
½ teaspoon salt
4 tablespoons butter of other shortening
1 cup sugar
2 eggs, well beaten
½ cup sour milk
½ cup boiling water
2 squares unsweetened chocolate, melted
1 teaspoon vanilla
1 teaspoon soda

Sift flour once, measure, add baking powder and salt, and sift together three times

Cream butter thoroughly, add sugar gradually, and ceram together until light and fluffy. Add eggs and beat vigorously. Add flour, alternately with milk, small amount at a time. Beat after each addition until smooth. Add water to chocolate, mixing quickly. Add soda and stir until thick. Cool slightly. Add to cake batter, mixing thoroughly. Add vanilla. Bake in two greased 9-in. layer pans in moderate oven ((350°F) 25 minutes.

PINEAPPLE ICE BOX PUDDING

Mrs. Opal C. Valentine
422 North Moniteau

¼ lb. butter
1 cup powdered sugar (cream together)
3 eggs

Drop one at a time into the above and beat after dropping each one. Use approximately 8x 11 dish, line with vanilla wafers (which have been broken up) and pour in above mixture. Dissolve ½ pkg. lemon jello in cup of hot water. After it has cooled and partially set, whip some. Whip ½ pint of whipping cream and fold these two mixtures together, then put in 1¼ cup of drained pineapple. Pour this onto the first ingredients. Sprinkle top with rolled or crushed vanilla wafer crumbs. Place in refrigerator until set.

MAPLE MOUSSE

Mrs. Jack Livengood

Dissolve 1 pkg Knox Gelatin in ¼ cup milk. Heat ¾ cup milk, pour into dissolved gelatin. Add 1 cup maple syrup, partially congeal. Add ¾ pt. whipping cream, ½ cup chopped pecans. Congeal again. Roll 17 vanilla wafers, cover bottom of pan with crumbs, pour gelatin mixture into this. Sprinkle top with crumbs. Let set till hard. Cut in squares and serve. Very rich.

FRUIT CAKE—EGGLESS

Mrs. Fred Beard
La Monte, Mo., Route No. 2

2 cups brown sugar
2 cups water
¾ cup lard
2 cups raisins
1 teaspoon soda
2 teaspoons baking powder
¼ teaspoon salt
3½ cups flour
1 cup nut meats
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon nutmeg
1 teaspoon cinnamon

Boil sugar, water, lard, fruit and spices for 5 minutes. Let cool and add remaining ingredients, dissolving soda in a little hot water.

Bake in a large loaf pan for 45 minutes at 350 degrees.

Use any kind of icing you please, I think powdered sugar icing is the best.

KARO-PECAN PIE

J. W. Maxwell
1120 East 11th street
Sedalia, Mo.

3 eggs slightly beaten
1 cup sugar
1 cup Karo (dark prefered)
⅛ teaspoon salt
½-1 cup pecan meats coarsley chopped

Mix the above ingredients, adding the nuts last. Pour into a standard size unbaked pie shell. Place in a hot oven (450 degrees) for 10 minutes. Reduce heat to 325 and bake about 40 minutes or until the filling is firm.

Cool slowly.

HAPPY DAY CAKE

Joan Kanenbley
Florence, Missouri

Large recipe — 2 eggs
Measure into sifter:
2¼ cups cake flour
3 teaspoons baking powder
1 teaspoon salt
1½ cups sugar
Measure into mixing bowl:
½ cup shortening
Measure into cup:
⅞ cup milk
1 teaspoon vanilla
Have ready:
2 eggs, unbeaten

Step 1:

Stir shortening just to soften. Sift in dry ingredients. Add about ¾ cup of the milk and mix until all flour is dampened. Then beat 2 minutes.

Step 2:

Add eggs and remaining milk; beat 1 minute longer.

Baking:

Turn batter into the pans. Bake in moderate oven 375° F. about 25 minutes for layers.

COCOA CREAM CAKE

Mrs. Harold Hunter
Green Ridge, Mo.

To 2 cups sour cream add 2 eggs and beat enough to mix well.

Sift 3 times:
2 cups flour
1½ cups sugar
2 teaspoons soda
5 tablespoons cocoa

Add to frist mixture and beat.

Bake 40 minutes in moderate oven.

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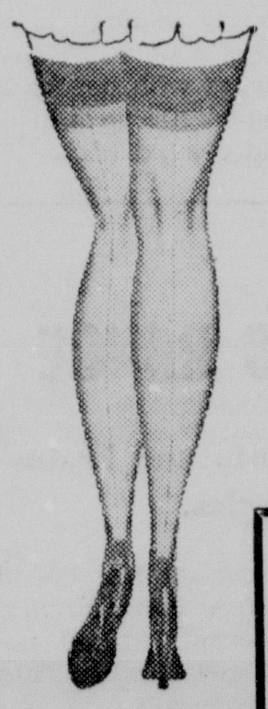

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BUTTERSCOTCH PIE

Mrs. Clark Hieronymus
Star Route
Sedalia, Mo.

This recipe makes 2 small pies.

2 Cups brown sugar
6 Tablespoons flour
2½ Cups rich milk
3 Eggs
⅛ Teaspoon salt
1½ Tablespoons butter
6 Tablespoons sugar
1 Teaspoon vanilla

Mix brown sugar, flour and salt in saucepan. Add milk and slightly beaten egg yolks. Stir until mixed. Add butter and cook over low heat until thickened, stirring constantly. Add vanilla and mix flour into baked pie shell. Beat egg whites until stiff adding the 6 tablespoons sugar gradually. Spread meringue on top of pie and bake in a preheated slow oven (325 degrees) until meringue is brown.

DARK SECRET

Mrs. Harry Hayworth
R.F.D. 2 - Sweet Springs Mo.

1 cup sugar
3 eggs
3 teaspoons baking powder
Uinch of salt
1 teaspoon cinnamon
1 cup raisins (cooked)
1 cup nuts (chopped)

Beat sugar, eggs and salt together. Add the flour, baking powder and cinnamon which has been sifted together. Add raisins and the chopped nuts.

Bake in a wide pan so when baked it will be about 1½ inches thick. Bake in moderate oven 350 degrees until done. Cool and serve in squares topped with whipped cream and crushed pineapple. A very nice dessert.

BANANA CAKE

Mrs. Clarence Church
Windsor, Missouri

1½ cups sugar
½ cup shortening
2 eggs
½ cup sour milk
2 cups sifted flour
½ cup black walnut meats
1 cup mashed bananas well ripe
1 teaspoon vanilla extract
1 teaspoon lemon extract
1 teaspoon soda

Beat this batter 2 minutes by the clock. Cream sugar and shortening, add eggs, add dry ingredients alternately with sour milk. Add flavoring, bananas and nuts—bake in greased and floured pan, desired size around 325° oven 20 minutes or so.

HALF & HALF CAKE

Mrs. Austin Lewis
Syracuse

White part:

6 egg whites
½ tsp. cream tarter
¼ tsp. salt

Beat 'til stiff, fold in ¾ cup sugar and ½ cup flour that has been sifted together. ½ tsp. vanilla. Place in angel food pan.

Gold part:

6 egg yolks
¾ cup sugar
¼ tsp. salt

Beat until frothy, fold in ¾ cup flour, sifted with 1 tsp. baking powder, add three tbsp. hot water and pour the mixture gently on top of the white bake for one hour at 325°F. Besides being delicious, this is attractive desert.

DROP DOUGHNUTS

Mrs. Elmer Scholl
Clarksburg, Mo.

1½ cups enriched flour
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon nutmeg
¼ teaspoon cinnamon
½ cup sugar
½ cup milk
1 tablespoon salad oil or melted shortening
1 egg

Beat egg and add sugar and shortening. Sift dry ingredients together and add alternately with the milk to the creamed mixture. Drop in hot fat of 365 degrees and fry golden brown.

QUICK MIX DEVIL'S FOOD CAKE

Mrs. Wm. Schlomer
Route 1
Marshall, Mo.

1¾ Cups sifted cake flour
1 Teaspoon baking powder
½ teaspoon baking soda
1 Teaspoon salt
1½ Cups sugar
½ Cup shortening
1 Cup milk
2 Eggs
2 Squares baking chocolate melted

Sift ingredients into bowl. Add shortening and ½ cup milk and mix well. Add rest of milk and eggs and melted chocolate. Mix well. Bake in two 8-inch layer pans at 350 degrees for 30 minutes.

COLD WATER COCOA CAKE

Mrs. John Hardey
Otterville, Mo.

Cream:
½ cup shortening
⅛ tablespoon salt
1 cup sugar
1 teaspoon vanilla
Blend and add:
½ cup cocoa
⅓ cup cold water
Add:
2½ cups sifted cake flour
1 cup cold water
Fold in:
3 stiffly beaten egg whites to with ¾ cups sugar added

Add 1⅓ teaspoons soda, dissolved in 2 tablespoons boiling water.

Bake 35 minutes at 360°F.

BUTTERFLY FROSTING

Mrs. Johnnie Hawthorne
Route 1
Windsor, Mo.

2 Tablespoons butter or white margarine
2½ Cups sifted confectioner's sugar
1 Egg white (unbeaten)
1 Tablespoon cream
¾ Teaspoon salt
Coloring if desired.

Cream butter, add part of sugar gradually, blending after each addition. Add remaining sugar alternately with egg white, then cream until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt.

MARSHMALLOW ROLL

Mrs. Harrison Gill
LaMonte, Mo.

12 graham crackers
1 pksg. marshmallows
½ cup cream
1 pkg. dates
1 cup nuts (chopped)

Chop dates and marshmallows or cut with scissors. Mix with nuts. Roll crackers with rolling pin. Mix with other ingredients. Add ½ cup cream or enough to make all stick together. Shape into a long roll. Roll 2 graham crackers with a rolling pin. And spread on waxed paper. Coat the marshmallow roll all over and wrap paper around it. Chill overnight. Serve with whipped cream.

CUSTARD PIE

Mrs. Bert Strickrod
Route 3
Windsor, Mo.

2 Eggs
Pinch salt
4 Tablespoons sugar
2 Teacups milk
Few drops vanilla
Nutmeg

Add milk and vanilla. Line nine inch pie pan. Pour and sprinkle the top with nutmeg. Bake in oven 325 degrees.

CHERRY CAKE

Mrs. Henry T. Junge
Cole Camp, Mo.

1 Cup sugar
½ Cup butter
3 well beaten eggs
3 Tablespoons cream
1 Teaspoon each cinnamon, nutmeg, cloves
1½ Cups flour silted with 1 scant teaspoon soda

Mix well, add one cup cherries and juice.

23 MIN. ANGEL FOOD CAKE

Mrs. Hubert Aggeler
Clifton City, Mo.

1½ cups egg whites
¼ teaspoon salt
1 teaspoon cream tartar
1 cup sifted granulated sugar
1 cup sifted confectioner's sugar
1 cup sifted cake flour
1 teaspoon vanilla or ½ teaspoon almond extract

Put empty 10-inch tube pan in hot oven, 425 degrees F. Beat egg whites with salt and cream tartar until stiff but not dry. Fold in granulated sugar, 2 tablespoons at a time. Sift confectioner's sugar and cake flour together 5 times. Fold into egg white mixture, 2 tablespoons at a time, raising spoon with high upsweep motion. Add vanilla. Remove pan from oven, pour batter immediately into hot pan. Bake in hot oven, 425 degrees exactly 23 minutes. Remove from oven, place upside down on a cake rack. Remove from pan when cool.

POPCORN CAKE

Mrs. Nathan Wright
Houstonia, Missouri

1 gallon popped corn
1 cup cocoanut
1 cup dates
1 cup raisins
1 cup peanuts

Cook 1 cup sugar, ½ cup white syrup and 2 tablespoons butter until it will get hard when dropped in cold water. Pour the syrup over the popcorn mixture and press into a lightly greased tube pan. After the cake has set a while, loosen with a knife and turn out on plate. Slice just as you would an angel food cake.

GLOR IED RICE

Mrs. W. D. Walkup
Green Ridge, Mo.

1 cup rice cooked and salted to taste, while hot add ¼ pound marshmallows. Stir well and cool Then add small can crushed pineapple and 1 pint whipped cream. Sweeten to taste.

LEMON SHERBERT

Mrs. Ruby Kanoy
1202 South Park

Break and beat an egg in a the soft peak stage and add 1 cup of corn syrup, 2 cups of milk and ¾ cup lemon juice. Put into the freezing tray and freeze for 1½ hours or until almost firm. Remove the tray from refrigerator and beat the mixture until smooth. Return to refrigerator and continue freezing for 1½ to 2 hours or until firm.

CARAMEL ICING

1 cup brown sugar
½ cup white sugar
1 heaping teaspoon peanut butter
⅓ cup water

Boil together until it threads, remove from fire and add 3 tablespoons cream and butter size of egg. Add 1 teaspoon vanilla. Beat thick enough to spread.

EASY CREAM CAKE

Mrs. Stanley Wingfield
Route 1
Windsor, Mo.

Take one egg, one cupful sugar, beat very light. Add one cupful sweet cream. Stir in flour enough to make a medium thin batter. Add two teaspoons baking powder. Mix in flour before stirring Stir briskly for five minutes. Add flavoring to suit the taste. Bake in a loaf in moderate oven.

NEW ENGLAND ANGEL FOOD

Mrs. Thomas Hampton
1003 East Fifth, Sedalia, Mo.

1 pound marshmallows
1 No. 2 can crushed pineapple
1 pint whipping cream
1 cup nuts (English walnuts) cut up

Cut marshmallows in small pieces, add pineapple and let stand overnight.

Then, just before serving, fold in whipped cream and nuts.

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FRUIT CAKE
Mrs. S. W. Wingfield
Route 1
Windsor, Mo.

½ Cup shortening
1 Cup raisins
Pinch salt
½ Teaspoon cloves
1 Cup hot applesauce
1 Cup sugar
½ Cup nuts
1 Teaspoon soda
1 Egg, beaten
½ Cup nuts
1¾ Cups flour
1 Teaspoon cinnamon
1 Cup orange slice candy

Cream shortening and sugar. Add eggs, then fruit, nuts and orange candy, chopped and floured. Add flour sifted with soda, salt and spices. Add hot applesauce. Bake 1 hour in fairly slow oven.

Liza's 'Lasses Cake
Mrs. Raymond Green
Route 2
Green Ridge, Mo.

Break and heat an egg in a teacup and fill with sweet milk Mix with:

⅔ Cup shortening
2 Cups flour
1 Teaspoon soda
1 Cup molasses
½ Teaspoon each cinnamon, allspice and ginger

Very good and economical.

ICE BOX PUDDING
Mrs. W. E. Scotten
916 North Valencia Dr.
Albuquerque, N. M.

½ lb. vanilla wafers, rolled fine

Put ½ in a flat baking dish for 1st layer

cream ½ cup butter
1 cup powdered sugar

Add 2 well beaten eggs and beat all together—pour this mixture over waffers in baking dish—whip 1 cup cream—add 4 level tablespoons powdered sugar— 1 cup nut meats—1 cup grated pineapple—pour this over egg mixture—cover with rest of wafers—place in refrigerator for 10 to 12 hours—this can set in refrigerator for 2 days.

JELLO PLUM PUDDING
Mrs. W. E. Scotten
916 North Valencia Dr.
Albuquerque, N. M.

Dissolve 1 package lemon jello into 1 pint hot water. While still hot pour in ¾ cups Grape Nuts in jello. When congealed some—add:

¾ cup seedless raisins cut fine
¾ cup nut meats cut fine
¾ cup of white figs cut fine
½ teaspoon cinnamon
¼ teaspoon salt
¼ lb. of fruit cake mix—all peel mix

Serve with whipped cream or pudding sauce.

CHOCOLATE-COCOANUT CAKE
Mrs. Verona Pirtle
418 East Boonville

Cream thoroughly:

2 Cups brown sugar
1 Cup butter or vegetable shortening
1 Teaspoon vanilla

Beat in 3 eggs yolks one at a time. Sift 3 times 2 cups cake flour. Add alternately to above with 1 cup sour milk containing 1 teaspoon soda. Add 1 cup finely shredded cocoanut. 1 square melted chocolate. Last fold in the 3 egg whites, stiffly beaten. Bake as a loaf or in layers in 375 degree oven.

DUTCH HONEY
Mrs. Mattie Galloway
Green Ridge, Mo.

1 cup of brown sugar
1 cup of white corn syrup

Stir well and boil 3 minutes. Remove from stove and let cool 5 minutes. Slowly beat in ½ cup of cream into the syrup and beat good for 2 minutes.

BOILED FROSTING
(New Way)
Edna Miller
Otterville, Mo.

1½ Cups white sugar
1 Tablespoon syrup (white)
5 Tablespoons water
2 Egg whites

Combine all ingredients in top of double boiler and mix well. Beat three minutes over boiling water, remove from fire but leave over hot water and beat seven minutes. Add vanilla and spread on cake.

CARAMEL CAKE
Mrs. Nora Amende
1309 W. Main

Cream 1 cup of butter with 2 cups of sugar, add slowly:

1 cup sweet milk
3 cups of flour

In which 3 teaspoons fulls of baking powder has been sifted and last the well beaten whites of 8 eggs, flavor with vanilla.

Filling—take 2 cups light brown sugar, 1 cup of cream and 2 tablespoon fulls of melted butter.

Boil until mixture will hold together in cold water when done, add 1 or 2 teaspoon fulls vanilla. Spread between, on sides and on top of cake.

QUICK-MIX DEVILSFOOD
Mrs. Edwin Bremer
Florence, Mo.

1 Cup sugar
½ Cup sour cream
½ Cup butter milk
1 Cup flour
3 Tablespoons cocoa
1 Teaspoon soda
1 Teaspoon vanilla
1 Egg

First mix sugar, cream and butter then add flour and cocoa sifted together. After this is well blended add egg and last dissolve soda in vanilla and add to batter Beat about 50 strokes and pour in nine inch pan Bake at 400 degrees.

MINCE MEAT
Mrs. Laurence Bockelman
Cole Camp, Missouri

2 pounds of beef, ground
1 pound of suit, ground
5 pounds of apples, chopped
1 pound of raisins
2 pounds of currants
¾ pound of citron
2 teaspoon cinnamon
1 teaspoons nutmeg
2 tablespoons ground mace
1 tablespoons each cloves and allspice
1 tablespoon salt
2½ pounds brown sugar
1 quart cherry juice
1 pint brandy

Boil until done and seal while hot.

DEVILS FOOD CAKE
Mrs. D. O. Young
Versailles, Mo.

1 cup sugar
1 cup flour
1 cup sour cream
1 egg
3 tablespoons cocoa
1 teaspoon soda
1 teaspoon vanilla

Mix sugar and beaten egg, add soda in the sour cream and mixture of cocoa and flour—vanilla

Bake in 350 degree oven for thirty minutes.

NEW METHOD CHERRY PIE
Mrs. E. H. Faulwell
2003 West Broadway
Sedalia, Mo.

1 Cup sugar
¼ Cup sifted pastry flour
4 Cups fresh cherries
1 Tablespoon butter

Sift together sugar and flour and mix with cherries. Pour in nine inch pie pan which has been lined with pastry. Dot with butter. Cover with top crust. Bake 30 minutes in hot oven (350 degrees) then reduce heat to moderate oven (325 degrees) 30 minutes.

PEANUT CAKE
Mrs. Austin Lewis
Syracuse, Mo.

¾ cup butter
2 cups sugar
1 cup sweet milk
3 cups cake flour
3 teaspoons baking powder
1 teaspoon vanilla
8 egg whites, cream, butter, sugar, add flour, milk, alternately baking powder in in flour last, add egg whites, when baked cut in squares

Filling

1½ cups powdered sugar
1 tablespoon butter

Enough cream to make paste, dip cake and roll in ground peanuts.

BURNT SUGAR CAKE
Mrs. Thomas Hampton
1003 East Fifth, Sedalia, Mo.

2 cups flour (cake)
1 cup sugar
3 teaspoons baking powder
1 teaspoon salt
Sift together
Add
½ cup shortening
¾ cup coffee
2 unbeaten eggs
3 tablespoons burnt sugar

Beat 2 minutes, bake at 350°.

Note: Sift flour before measuring.

Carmalize sugar by melting ¼ cup sugar, then add 2 tablespoons hot water and simmer 5 minutes.

COLD WATER CHOCOLATE CAKE
Edna Miller
Otterville, Mo.

Cream: 1 cup sugar, ½ cup shortening, pinch salt and 1 teaspoon vanilla. Blend ½ cup cocoa with ⅓ cup cold water and add to first mixture. Add 2½ cups sifted cake flour alternately with 1 cup cold water. Combine ¾ cup of sugar and 3 stiffly beaten egg whites and fold into mixture. Lastly add 1½ teaspoons soda dissolved in very little hot water. Bake in layers in 350 degree oven.

BANANA MARLLOW
Mrs. Louis Witte
Holden, Mo., Route 4

30 marshmallows
¾ cup of boiling water
1 tablespoon of lemon juice
1½ cups whipping cream
1 cup of mashed bananas

(1)—Melt marshmallows in the boiling water. Add bananas and lemon juice.

(2)—When quite cool and slightly thickened, combine with the cream which has been whipped until stiff.

(3)—Pour into trays of chilling unit and freeze without stirring.

DATE CAKE
Mrs. G. M. Ragner
Knob Noster, Mo.

1 lb. English walnuts
1 lb. dates
1 cup sugar
1 teaspoon vanilla
1 teaspoon baking powder
3 eggs
½ cup flour

Stir sugar, eggs, vanilla together. Chop dates and nuts and roll in flour, sifting baking powder in flour. Stir all together.

Bake very slow, about one hour in moderate oven.

Serve with whipped cream.

MAHOGANY CAKE
Mrs. Harold Hunton
Green Ridge, Missouri

½ cup lard
2 cups sugar
2 eggs
3 cups flour (sifted)
½ cup buttermilk or sour milk
1 teaspoon soda
½ cup cocoa
1 teaspoonfull vanilla

Put cocoa in enough water to dissolve and bring to a boil then pour into buttermilk, to which soda has been added.

Cream lard, then add sugar, eggs, vanilla in that order. Add milk and flour alternately to this mixture.

Bake in 3 9-inch cake pans in moderate oven for 20 to 25 minutes.

WHITE CAKE
Mrs. Wm. Branstetter
1200 South Missouri

1½ cups white sugar
½ cup Crisco
¾ cup sweet milk
2 cups Swans Down cake flour
½ tsp. soda
1 tsp. baking powder
4 egg whites beaten stiff

Fold them in last. Flavoring—lemon or vanilla.

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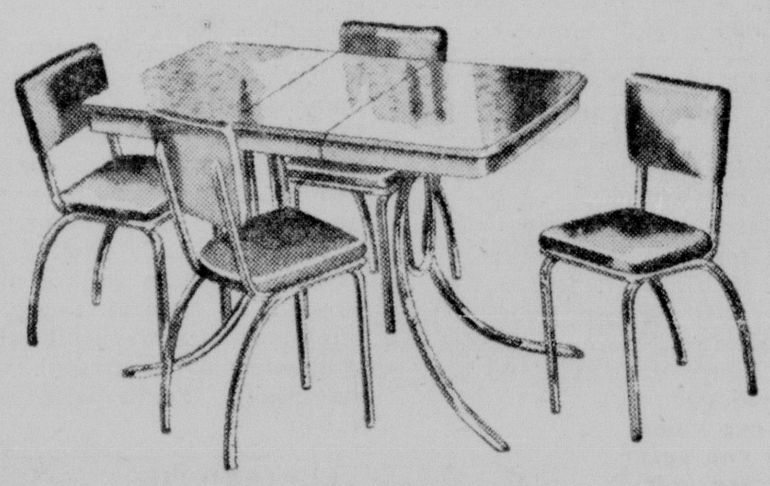

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DOUGHNUTS
Mrs. Albert Dick
4400 South Grand Avenue
6 cups flour
1 cup sugar
1 cup melted lard
1 cup potato water
1 cup mashed potatoes
1 cup cold water with
1 cake of yeast dissolved in it
1 egg

Mix, let rise until light and twice in size.

Roll out and cut, let lie on bread board until light and fry in deep fat. Drain on unglazed paper. Makes about 50.

To glaze mix 2 cups powdered sugar, 1 teaspoon vanilla, enough cream to make heavy paste.

FRUIT CAKE
Mrs. Walter Maness
300 East Fifth St.

Cream one pound of butter and three cups of brown sugar, till creamy. Add six eggs beaten. Add one pint of sorghum syrup. One cup of cherry wine. Take four cups of flour with one tsp. soda, sifted about twice. Then add to flour in sifter, two tsps. nutmeg, two tsps. cloves and two of cinnamon, one tsp. vanilla, then add two pounds raisins, two pounds of nuts cut up, two lbs. currants and ½ lb. citron cut up. Cut these all up and wash and flour. Mix all good. Add more flour if batter isn't thick enough. Put candy cherries and nuts on top. Cook three or four hours in a slow oven.

ORANGE CHARLLOTTE
Mable DeWitt
717 East 9th street
Sedalia, Mo.
1 ⅓ tablespoons gelatine
⅓ cup cold water
1 cup whipping cream
1 cup sugar
1 cup orange juice
1 tablespoon lemon juice
1 cup lemon juice
1 cup boiling water

Dissolve gelatine in cold water. When gelatine has absorbed all the water, add boiling water and sugar. Cool then add orange and lemon juice. (If the oranges are very sweet more lemon juice may be added). Place in refrigerator untill it begins to jell, then beat in cream whipped stiff. Return to refrigerator until firm. 8 servings

SUGAR COOKIES
Mrs. Myrtle Langston
Windsor, Mo.
1 cup sugar
⅔ cup milk
3 Tsp. baking powder
½ Tsp. salt
1 egg
1 cup shortening
1 Tsp. vanilla

Mix all together and stir in flour to make a medium dough, roll out to about ⅔ of inch thick. Spread with more sugar and roll out real thin and bake in a medium brown. Raisins can be put in top of them if you like.

ANGEL PUDDING
Mrs. Howard Lear
Route 3
Concordia, Missouri
2 egg yolks
1 cup sugar
Pinch of salt
Beat and add 1 cup milk
1 small package plain gelatine
Let boil, cool and add 1 teaspoon vanilla

Beat 2 egg whites until stiff. Whip 1 pint of cream.

Fold together and add to above mixture. Add small can crushed pineapple and pour in pan lined with graham cracker crumbs or vanilla wafers and sprinkle few on top. Chill over night and serve.

TWO EGG CAKE
Lloyd Decker
1421 South Ohio
Sedalia, Mo.
2 Cups of cake flour
3 Teaspoons baking powder
1⅓ Cups sugar
½ Cup shortening
1 Cup milk
¼ Teaspoon salt
1 Spoon vanilla
2 Eggs

Place all in electric mixing bowl and mix thoroughly. Bake in 375 degree oven for 25 to 30 minutes. Top with favorite icing.

STRAWBERRY SHORTCAKE
Mrs. Jack Livengood
918 So. Kentucky
2 cups flour
1 cup sugar
½ teaspoon salt
2 teaspoons baking powder
2 tablespoons shortening
1 egg
1 cup milk
1 teaspoon vanilla

PINEAPPLE FEATHER FROSTING
Mrs. Vinnie Williams
Route 1
Fortuna, Mo.
2 Egg whites
1½ Cups sugar
5 Teaspoons unsweetened pineapple juice
1 Teaspoon light corn syrup
⅓ Teaspoon grated lemon rind.

Combine egg whites, sugar, salt, corn syrup and pineapple juice in upper part of double boiler. Mix thoroughly. Place over boiling water and beat 7 minutes with a rotary egg beater or until frosting stands in peaks. Remove from heat, add lemon rind and beat until of spreading consistency.

EXCELLENT FRUIT CAKE
Mrs. Mitchell McClune
307 South Franklin
Windsor

Boil ½ pound raisins in 1½ tea cups of water until water has disappeared. Set and cool.

1 Tea cup brown sugar
1 tea cup white sugar
1½ tea cup cool water in which 1 tbsp. of soda has been dissolved
⅔ cup lard well beaten
1 tbsp. cinnamon
1 tea cup nut meats (chopped or ground).
1 teaspoon vanilla.

Sift flour three times and add enough to make batter stiff. Beat two minutes.

NEVER FAIL PIE CRUST
Mrs. Mara T. Keevil
Syracuse, Mo.

Measure any kind of shortening, ½ cup into boiling water, stir until creamy, add 1½ cups flours and ½ teaspoon salt. Stir until well blended. Let stand until cool, as handling will be easier.

BUTTERMILK PIE
Mrs. J. J. Kehl
Route 1
Smithton, Missouri
1 10-inch unbaked pie crust
1 cup sugar
¼ teaspoon salt
3 eggs separated
2 teaspoons vanilla
2 cups buttermilk
3 tablespoons flour

Mix sugar, salt and flour. Add egg yolks, which have been slightly beaten, buttermilk, butter and vanilla, blend well. Beat egg whites until they stand in peaks.

Fold in custard mixture. Pour in unbaked pie crust. Bake at 425° for 10 minutes, turn oven down to 325° bake 30 minutes more or until pie is a golden brown.

RED SYRUP PIE
Mrs. W. D. Walkup
Green Ridge, Mo.
1 cup Karo syrup
1 cup swee tmilk
2 egg yolks
1 tablespoon butter
2½ tablespoons flour
Pinch of salt
1 teaspoon vanilla

Cool in double boiler. When cool pour into pie shell and top with meringue made from the two egg whites stiffly beaten and sugar added. Brown meringue lightly.

LADY FINGER
Mrs. John Hammond

1 package gelatin soaked in 1 cup milk 1 hour. Then cook with 2 egg yolks and 1 cup sugar 5 minutes, (cool). Beat 2 cups cream, 2 egg whites and mix together.

Line pan with graham cracker crumbs and sprinkle on top.

This is very rich and delicious.

APPLE CAKE
Mrs Mara T. Keevil
Syracuse, Mo.
2 cups sugar
1 cup butter
3 eggs, beaten separately
1 cup sour milk
2 teaspoons soda dissolved in milk
3 cups sifted flour
4 large apples ground or grated
½ teaspoon cloves
½ teaspoon allspice
½ teaspoon nutmeg

Combine as other cake recipes. Makes three layers. Use brown sugar icing.

WHITE CAKE
Mrs. Marshall Carroll
159 So. Summer Avenue
½ cup butter (shortening)
1½ cups sugar
1 tsp. vanilla
3 cups cake flour
3 tsp. baking powder
1 cup milk
4 egg whites

Combine butter, vanilla and cream thoroughly, add sugar gradually and cream until fluffy. Sift flour and baking powder together and add to first mixture alternately with milk. Beat egg whites until stiff but not dry and fold carefully into cake batter. Pour into three cake pans and bake in moderate oven for 25 minutes.

CAKE ICING
Mrs. Louis Witte
Holden, Mo.
1 teaspoon vanilla
1 tablespoon butter or oleo
4 tablespoons brown sugar
4 tablespoons medium cream

Let come to a rolling boil. Take from fire and thicken with powdered sugar.

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FOAMY PUDDING SAUCE
Mrs. George W. Walk
1308 So. Kentucky

1 tbsp. butter
1 cup powdered sugar, sift.
1 egg
1 tsp. vanilla
½ cup whipping cream

Cream butter thoroughly. Slowly beat in sugar. Stir in beaten egg yolk, add stiffly beaten egg white, vanilla and whipping cream just before serving. One tablespoon of brandy may be added if desired.

STRAWBERRY PIE
Mrs. Austin Lewis
Syracuse, Mo.

Bake pie crust. When done put in strawberries, enough sugar to sweeten. Put egg whites on top and brown.

DATE PUDDING
Mrs. Jack Livengood
918 South Kentucky

2 cups chopped dates. (Pour 2 cups boiling water over dates; let stand until cool.)
2 cups sugar
2 eggs, well beaten
2 cups flour
½ teaspoon salt
2 teaspoons soda (in 2 tablespoons of water)
2 teaspoons vanilla

Bake in greased pan at 350 degrees F. Sprinkle top with nuts before baking.

SUGGESTIONS

A RECIPE FOR FRIENDSHIP
Mrs. Heinz Michalkowsky

Take a bit of acid—for it must stand the test—and a lump of sweet—for it is God's Most Precious gift.

Add a speck of understanding, a dash of love, and a heartful of loyalty, mixed well without selfishhness, and mysterious cement found within your own soul; multiply all the joys, divide all griefs, and add these ingredients whether the weather be fair or foul. Bake slowly, for this concoction is perfected with age.

Paintaking care in the making record one with the exquisite miracle of friendship.

Miss Dorothy Varner
1322 Charolett, Kansas City, Mo.

For tasty oatmeal add a few drops of vanilla while cooking, top with chopped nuts, sugar and cream.

When putting extract in cake or cookie dough add to the sugar and fat, the flavor of the extract will last longer and will not bake out as easily.

Instead of frosting a cake, sprinkle finely ground peanuts on top of the batter before baking it. The flavor is delicious and different.

To make delicious pork or steak, roll in milk and then in ready mixed pancake flour, this is also good for beefsteak.

One tablespoon of turpentine added to water in which windows are washed, will give them an extra shine.

SUGGESTION
Mrs. Amanda Close
904 South Lamine Avenue

If short on eg , one tablespoon of cold water equals one egg white. You will never now the ffcrence.

One tablespoon of vinegar in one cup of sweet ilk will give you sour milk in five minutes.

Thicken your pumkpin mixture for pies with corn starch instead of so many eggs. Cheaper and experts cannot detect the difference.

Whey left from making cottage cheese will serve in all ways as sour milk, just add a little of some kind of shortening to make it richer.

Mrs. Ethel Sharp
805 East 14th Street
Kansas City, Mo.

If you heat the milk or cream before you put them in mashed potatoes it keeps them hot and makes them fluffier.

Boil lemon rinds with tea towels to whiten and remove discolorations.

If a cake sticks to the bottom of a pan, place the tin over a pan of boiling water. It loosens quickly.

When pressing men's trousers, sponge crease in the trousers with a solution of 1 teaspoon sugar in 1 cup of water. It will make crease last longer.

Give zip to broiled fish or chicken by spreading with butter or margarine creamed with a little tabasco sauce.

MENUS

CHILDREN'S PARTY MENU

Peanut Butter and Jelly Cutouts
Orange and Raisin Ambrosia

Orange and Raisin Ambrosia Ingredients: Oranges, canned moist coconut, sugar, raisins.

Method: Peel oranges so they are free of white membrane and dice or cut into membrane-free sections. Alternate layers of orange and coconut in individual dessert dishes, sprinkling each layer with a little sugar. Sprinkle raisins over top.

GUESTS FOR DINNER

Ham and Veal Loaf
Sweet Potatoes
Cranberry Sauce
Chopped Spinach
Bread and Butter
Chocolate Banana Pie
Beverage

Chocolate Banana Pie Ingredients: 4 cups corn flakes, ¼ cup sugar, ⅓ cup butter or margarine (melted), two 4 ½-ounce packages chocolate pudding mix, 2 to 3 fully-ripe bananas, ½ cup whipping cream, 1 tablespoon sugar, ½ teaspoon vanilla.

Method: Crush corn flakes into fine crumbs; mix well with sugar and butter or margarine. Press evenly around sides and bottom of 9-inch pie pan. Chill. Prepare pudding according to package directions; cool and pour into chilled shell. Before serving place ring of sliced bananas around outside edge. Whip cream; beat in sugar and vanilla. Pile in center of banana ring. Serve immediately.

For a delicious cocktail sauce for oysters mix a cup of catchup with two tablespoons of vinegar, a tablespoon of horseradish, a tablespoon of finely minced celery, a little grated onion, a half teaspoon of salt, and Worcestershire and tobasco sauce to taste.

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BLACK-GOLD FUDGE
Amanda Close, 907 S. Lamine
2 cups sugar
2 tablespoons white syrup
¾ cup cold milk
1 teaspoon vanilla
1 teaspoon butter
Dash of salt

Cook to soft ball stage, divide in two parts. To one add three tablespoons peanut butter ond spread on bottom of dish. To the remainder add two teaspoons of cocoa and stir. Then pour over the peanut mixture. Press together and when cool cut in squares. (Very attractive and delicious.)

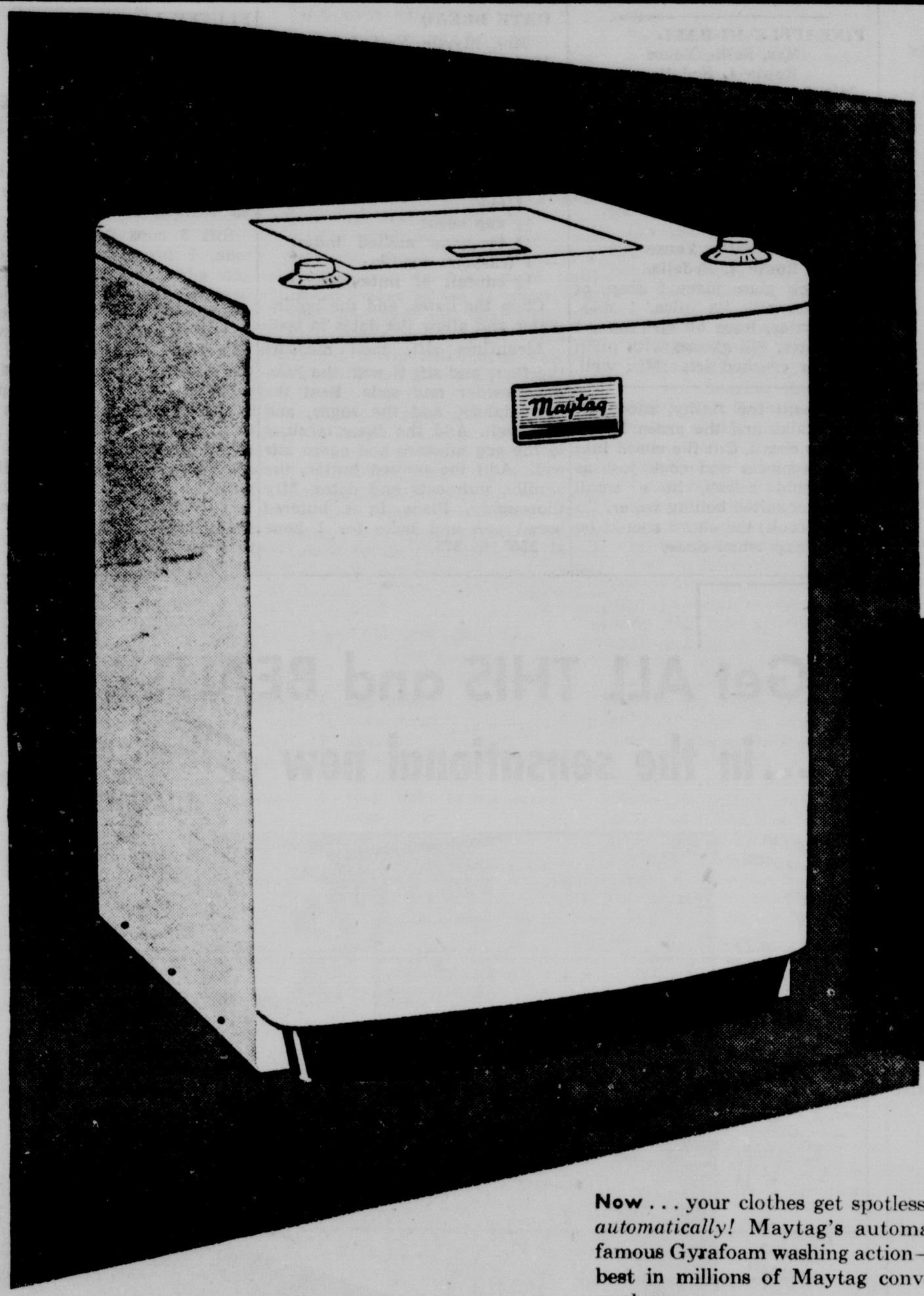
PINEAPPLE COOKIES
Mrs. Clarence Church
Windsor, Missouri

Cream together:
1 cup shortening level
If use lard use scant cups
1 cup white sugar
1 cup brown sugar
2 eggs
1 small can crushed pineapple
1 teaspoon flavoring
1 teaspoon soda
4 cups flour

Mix as given
1 cup nut meats

Drop by teaspoon on greased and lightly floured cookie sheet.

Overripe fruit with decayed spots is no bargain unless you use it immediately.



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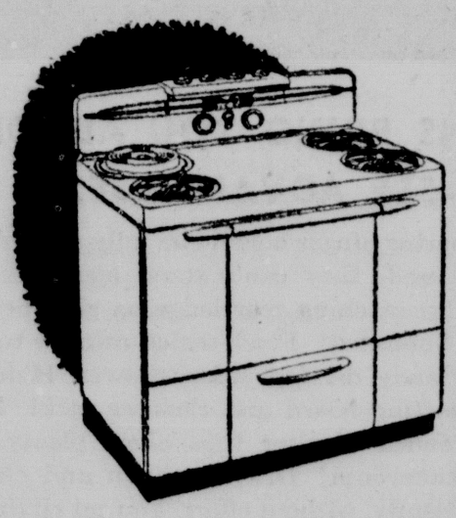

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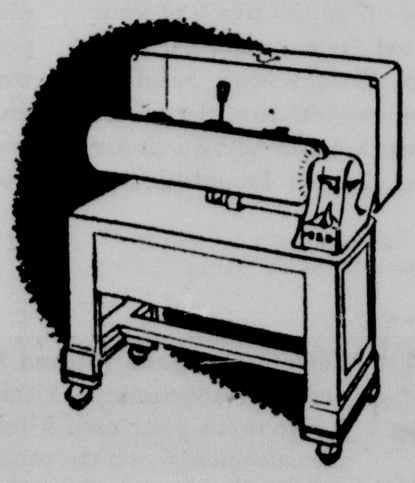

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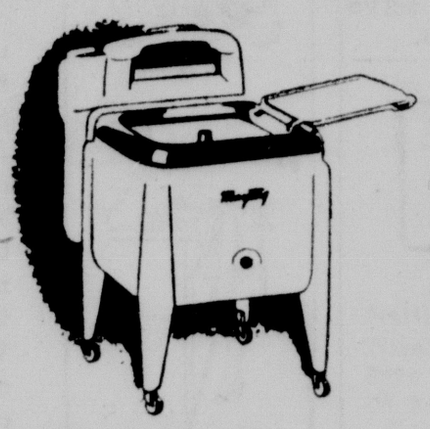

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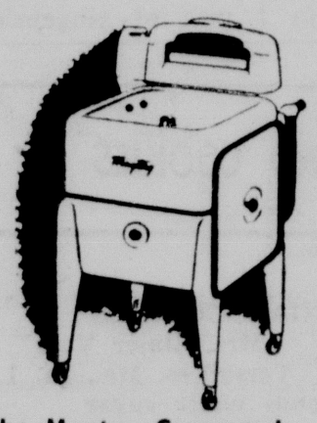

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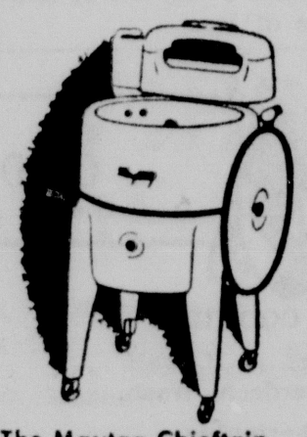

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BEVERAGES

SPICED TEA
Mrs. Byron Pilcher
1700 West 7th

3 qts. boiling water
2 tbsp. tea (black)
2 cups sugar
¼ teaspoon cloves
¼ tsp. cinnamon
Juice of 3 lemons
Juice of 3 oranges

Mix dry ingredients. Add boiling water. Steep 5 minutes. Strain through cloth. Add fruit juices. Tea may be stored in refrigerator and heated at time of serving. (Mix in glass or earthenware).

CHOCOLATE MILK SHAKE
Mrs. Carl Arnett
Route 2, Green Ridge

Boil together over medium heat 5 minutes.

1 cup cocoa
1 sugar
½ cup water
¼ tsp. salt

Cool for one hour.
To make milk shakes:

¾ cup milk
¼ cup syrup (cocoa)
¼ cup cream

Combine in glass jar and shake a few minutes. Serve over a small amount of cracked ice in a tall glass.

DELUXE VANILLA MILK SHAKE
Mrs. Carl Arnett
Route 2, Green Ridge

Boil together five minutes:

1 cup sugar
½ cup water
¼ tsp. salt

Cool. When ready to serve use:

¼ cup above syrup
½ tsp. vanilla
1 well beaten egg white
¾ cup milk (very cold)
¼ cup cream (very cold)

Combine in glass jar and shake well. Serve with vanilla wafers, for a treat to anyone who is feeling sort of "low down."

GRAPE PUNCH
Betty Ann Anderson
501 West Sixth St.

1 part grape juice
1 part water
Sliced lemon
Fresh mint leaves

Mix grape juice and water and serve from punch bowl in which you have placed a large piece of ice. Serve lemon and mint with each cup of punch.

GRAPE JUICE
Mrs. Joe Whitlow
Route 4 - Windsor, Mo.

Wash 1½ cups good ripe grapes. Put into quart jar and add ½ cup sugar. Fill with boiling water and screw cap on tight. Process in boiling water for 20 minutes. Is very good with a tiny bit of lemon and lots of ice.

PUNCH
Mrs. D. O. Young
Oakmaples Farm Versailles

3 limes
8 lemons
8 oranges
5 pints pineapple juice
3 pints ginger ale
2 cups sugar
3 pints water

Mix and ice, will serve fifty. I served it when we celebrated our silver wedding anniversary and a number of our guests asked for the recipe.

GRAPE ROYAL
Mrs. J. W. Turner
Route 2, Sweet Springs

The thing I like about this beverage is that it requires no cooking or heating, and retains a beautiful royal grape color.

One gallon of grapes, picked from stem; over this sprinkle 2 oz. tartaric acid. Let stand 48 hours, then strain. To 1½ pints of juice add 1 pint sugar. Bottle and keep in cool, dark place. When serving add three parts water to one part juice.

GINGER CREAM
Mrs. Elberta Ellison
Route 1, Otterville

1 pint sweet cream
2 tsps. vanilla extract
2 tbsp. powdered sugar
Serves six

Mix the cream, vanilla and powdered sugar. Put equal parts of this mixture in 6 glasses. Add crushed ice and fill the glasses with ginger ale. Serve at once.

CRANBERRY PUNCH
Mrs. Alberta Ellison
Route 1, Otterville

1 qt. boiling water
1½ cups sugar
2 qts. sweetened cranberry sauce
Juice of 4 lemons

Dissolve sugar in boiling water, add cranberry sauce and chill. Add lemon juice, 2 qts. ice water and 1 qt. crushed ice.

PUNCH
J. M. Maxwell
1120 East 11th St.

1 pkg. Cherry Cool Aid
4 cups sugar
6 lemons
3 oranges
1 cup grape juice
½ gal. jug pineapple-orange Sunny Cal

Add water to make 1½ to 2 gallons.

SUMMER GINGER ALE Drink
Mrs. Arthur Brill

Squeeze juice of 2 lemons and one orange (or more if desired) Strain and add 1 cup sugar, ice water to make 3 pints. Store in jar in refrigerator and to serve stir in 1 pint of gingerale.

FROSTED COFFEE
Mrs. Alberta Ellison
Route 1, Otterville

1 cup strong coffee per serving
2 tbsp. vanilla ice cream

Chill coffee thoroughly. Add 2 tbsp. of vanilla ice cream and shake until cream is dissolved. Serve at once.

PINEAPPLE HI-BALL
Mrs. Sallie Youse
Route 4, Sedalia

Mix 2 cups water, ¼ cup sugar and boil 3 minutes and chill. Add 2 cups pineapple juice, 2 cups water and serve immediately with orange slice in glass.

PINEAPPLE-BERRY LEMONADE
Mrs. Sallie Youse
Route 4, Sedalia

In each glass place 2 tbsp. of pineapple with its juice, 1 tbsp. blackberries, juice of ½ lemon, 1 tbsp. sugar. Fill glasses with plain water or crushed ice. Mix well.

Use both the fleshy, succulent white stalks and the green leaves of Swiss chard. Cut the chard into one-inch pieces and cook just as you would celery, in a small amount of salted boiling water. Do not overcook; the chard should be tender-crisp when done.

Breads, Rolls, Muffins and Waffles

DATE BREAD
Mrs. Myrtle Vest Johnson
1615 South Beacon, Sedalia, Mo.

½ cup chopped dates
¾ cup boiling water poured over the dates
1½ cups white flour
1¼ teaspoons baking powder
½ teaspoons soda
1 egg
⅓ cup sugar
1 teaspoon melted butter
1 teaspoon vanilla
⅓ cupfull of nutmeats

Chop the dates, add the boiling water and allow the dates to cool.

Meantime sift, then measure the flour and sift it with the baking powder and soda. Beat the egg slightly, add the sugar, and mix well. Add the flour mixture to the egg mixture and again stir well. Add the melted butter, the vanilla, nutmeats and dates. Mix thoroughly. Place in a butered bread pan and bake for 1 hour at 350° to 375.

FLUFFY LIGHT ROLLS
Mrs. Joe Ellis
Route 4
Windsor, Missouri

Scald 2 cups sweet milk

Add ¼ cup shortening and 5 tablespoons sugar

Dissolve 1 cake yeast in ¼ cup warm water and add to cooled scalded milk

Sift 3 cups flour, ½ teaspoon soda, 1 teaspoon baking powder and add to the above mixture, beating vigorously. Let rise ½ hour, add 1 egg, (well beaten) and ¾ teaspoon salt and two to three cups more sifted flour. Knead until smooth and place in greased bowl. It may be placed in refrigerator. When you wish to use it divide into three parts, roll into circle and cut in 6 parts as you would a pie, spread lightly with butter and begin rolling at large end into scones. Place in greased pan and let rise. Bake in a 400° oven until done.

CANDY AND COOKIES

TILLIES' COOKIES
Mrs. J. H. Hall
Aberdeen, Wash.

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 cups oatmeal
1 cup cocoanut
1 cup cornflakes, crushed
2 eggs
1 tsp. vanilla
2 cups flour
3 tsp. baking powder
1 tsp. soda

Cream shortening and sugar. Add well beaten eggs. Also vanilla. Sift together flour, soda and baking powder and add to first mixture. Add corn flakes, coconut and oatmeal. Dough will be very dry. Roll into very small balls about the size of marbles and flatten with a fork. Bake in moderate oven 350°.

"SUGAR COOKIES"
Mrs. Elmer Vogt
Versailles, Mo., Rt. 1

2 cups white sugar
1 cup butter
2 eggs
½ cup sour milk
1 teaspoon soda
1 teaspoon flavoring

Just enough flour to handle well and not be sticky. Roll thin and bake at 400 degrees F. for ten minutes.

WHITE FUDGE
Mrs. Jack Livengood
918 So. Kentucky

6 cups white sugar
1 cup white syrup
1 tbsp. butter
1 lb. English walnuts
3 cups light cream
1½ tsp. vanilla

Cook sugar, cream and syrup until forms soft ball in water. Add other ingredients and beat.

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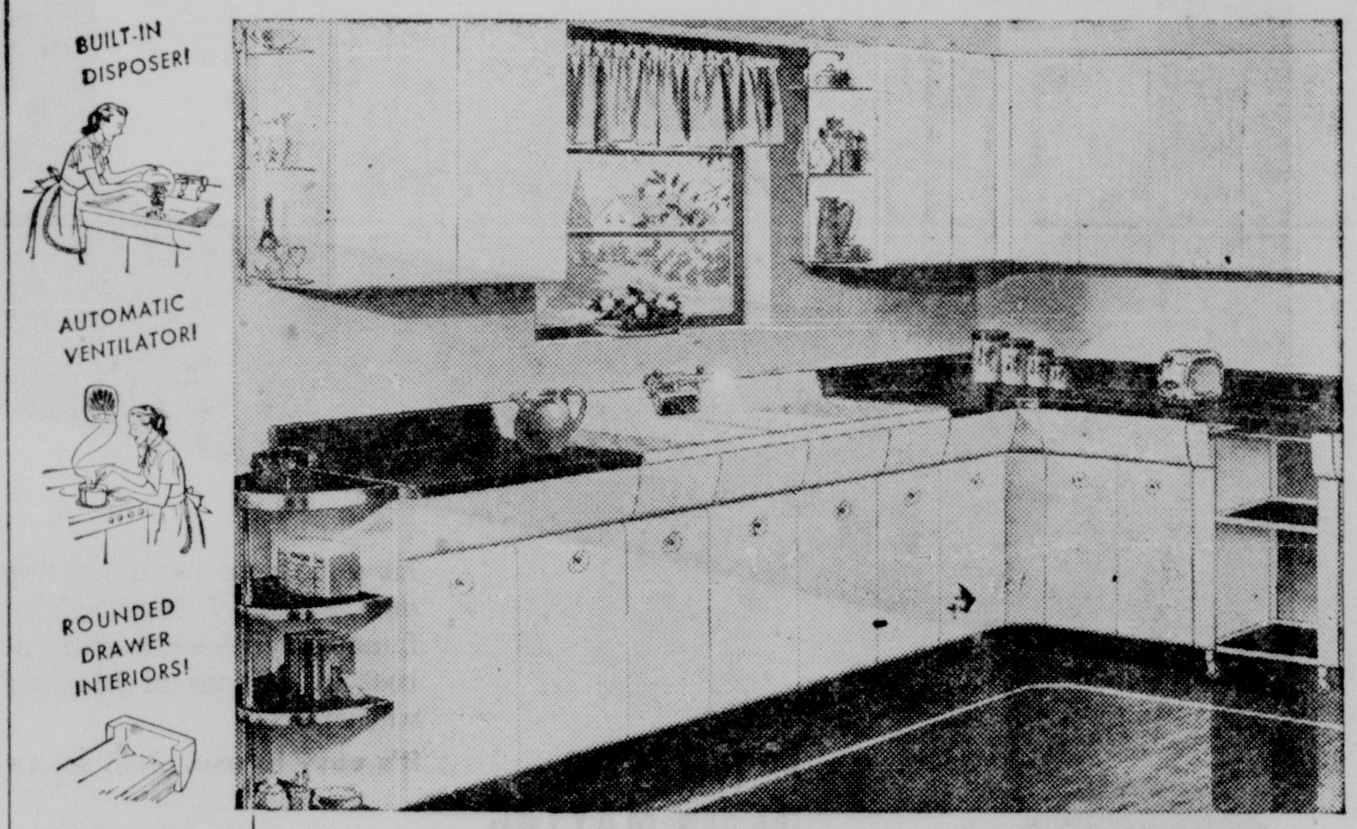

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Breads, Rolls, Muffins and Waffles

SWEET DOUGH

Mrs. J. G. Hurt
2013 East 7th Stret
Sedalia, Mo.

For coffee cake, buns and doughnuts:

- 2 packages yeast
- 1 cup lukewarm water
- 1 cup milk (lukewarm)
- ½ cup butter
- ⅔ cup sugar
- 1 teaspoon salt
- 2 eggs, well beaten
- grated rind and juice of ½ lemon
- ⅛ teaspoon grated nutmeg
- sifted flour 7 cups or more

Pour water over yeast, stir and let stand about 10 minutes Scald milk and cool until lukewarm. Cream together the butter, sugar and salt, add eggs, lemon if used and nutmeg. Add lukewarm milk to softened yeast and blend this liquid with 3 cups flour.

Beat smooth, then add butter mixture and enough flour to make a medium soft dough. Knead smooth but keep as soft as can be handled without sticking. Let rise in a cozy warm place until fully doubled.

FOR COFFEE CAKE:

Take ⅓ of this sweet dough when risen until light. Roll on floured board until ½-in thick. Place in a shallow greased biscuit tin, about 7x11 inches. Butter top. Let rise until doubled. Sprinkle top with ½ cup sugar mixed with ½ teaspoon cinnamon. Dot top with bits of butter. Bake about 20 minutes in a medium hot oven 350° F.

FOR CINNAMON BUNS:

Take ⅓ of the sweet dough when risen until light Roll into a sheet ⅓ inch thick and 12 to 15 inches wide. Brush with butter Sprinkle with sugar and cinnamon. Roll up as for a jelly roll. Cut slices, cut side down, in buttered pan. Butter tops. Let rise until doubled. Sprinkle tops with sugar and cinnamon. Bake about 20 minutes in medium hot oven

FOR DOUGHNUTS:

Take as much sweet dough as desired, when risen until light. Roll on floured board until ⅓ inch thick. Cut with doughnut cutter. Let rise on board well covered until doubled in size. Fry in deep, hot fat.

MORROW'S PRIZE-WINNING BISCUIT RECIPE

J. W. Morrow
Cole Camp, Mo.

- 2 cups sifted flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 tablespoons shortening (rounded)
- 1 cup sweet milk

Blend flour, salt, shortening and baking powder. Add milk, mix, let stand a few minutes to "gather." Turn out on flowered board and sprinkle a little flour over to keep from sticking to rolling pin. Roll out about ½ inch thick and cut out and bake in hot oven 400° to 450° for 15 minutes. Has won two ribbons at Cole Camp Fair.

ICE BOX ROLLS

Mrs. L. G. Berry
1706 So. Washington

- 1 cake compressed yeast
- 1 tsp. salt
- 2 tsp. sugar

Dissolve above ingredients in 2 cups lukewarm water

Add enough flour to make sponge and let rise in warm place 2 hours. Cream together 1 cup lard and 1 cup sugar and add 2 cups flour. Beat well 2 eggs and add 1 cup cold water. Combine the 3 mixtures, beating well until smooth, knead stiff, using enough flour to make the consistency of ordinary bread dough. Let the dough rise twice, knead down, and place in refrigerator. Shape into rolls and let rise about 3 hours before baking.

ICE BOX ROLLS

Mrs. Myrtle Langston
609 W. Jackson St. - Windsor, Mo.

- 1 cake yeast
- 1½ cups warm water
- 1 teasp. salt
- ½ cup sugar
- 2 eggs
- 5 tabsp. shortening
- 5 cups of flour (or less enough for real soft dough)

Put water in mixing bowl and crumble yeast into water, pour sugar over and let stand until yeast comes to top of water, add salt and eggs and beat well, add shortening and small amount, about 1 cup flour, beat well for about 5 minutes with rotary egg beater, add rest of flour to make real soft dough, grease crock and put dough in and put at once into refrigerator. Cover well, do not work down, pinch off amount of dough to be used each time and le rest remain covered well. This keeps for several days and makes swell cinnamon rolls or any kind of rolls you care to make of the dough.

FRENCH DOUGHNUTS

Ella Dansey
525 No. Osage

- 1 cup milk
- ½ cake yeast
- 1 egg
- 2 tbsp. butter, margarine or shortening
- 2 tbsp. light brown sugar
- 3 cups flour
- ½ tsp. grated nutmeg
- ¾ tsp. salt

Scald milk. Add fat and sugar. Cool to lukewarm. Add crumbled yeast and dissolve well. Gradually add flour, salt, and nutmeg to form a batter. (This requires approximately half of the flour.) Add the whole egg and beat well.

Beat in remaining flour. Cover and set aside in a warm place to rise until double in bulk. Knead gently on a floured board, roll out to a fourth of an inch in thickness and cut into diamond shapes. Cover and let rise for one-half hour. Cook in deep fat. Drain on soft paper, sprinkle with confectioners sugar. Serve hot with coffee.

ROSETTE COFFEE CAKE

Mrs. Leonard Swope
1301 E. Boonville Street
Sedalia, Mo.

- 1 package commercial roll mix

Let rise until doubled in bulk
Punch down; let rest 10 minutes
Roll out in 10 by 12 rectangle
Brush with 2 tablespoons melted butter

Sprinkle with—

- 3 tablespoons brown sugar
- 1 teaspoon cinnamon
- ¾ cup raisins (or dates)
- ½ cup chopped nut meats

Roll up like jelly roll, seal edges, cut in ½ inch slices, grease pan, place slices in pie pan, overlapping each slice with another. Fill center of pan in same manner.

Let rise until double in bulk. Bake in oven (375°) 25 or 30 minutes. While still warm glaze with confectioners sugar icing.

OATMEAL BREAD

Mrs. Homer B. Vance
714 East Eighth Street
Sedalia, Mo.

Moist, rich flavor and excellent keeping qualities.

Bake 375° F. for 1 hour.

Combine 2 cups boiling water

- 1 cup rolled oats
- ⅓ cup shortening
- ½ cup molasses
- ½ teaspoon salt

Cool to lukewarm, add 1 package yeast (granulated or Fleshman's), blend in egg, add gradually 5½ cups sifted flour. Mix until dough is well blended. It will be soft but do not knead. Place dough in well greased bowl and cover. Store in refrigerator or cold place 2 hours or until needed. Shape chilled dough into 2 loaves on well floured bread board, or make into the amount of rolls as needed. Place in greased pans and cover. Let rise in warm place (80° to 85° F.) until double in bulk. About 2 hours. If not ready to bake can be returned to refrigerator or deep freeze..

Bake in moderate oven (375° F.) for one hour.

CHOCOLATE COFFEE CAKE

Mrs. Eugene Rayl
Richland, Kas.

- 1 cup sugar
- 3 tablespoons cocoa
- 1 tablespoon butter
- ½ teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1 cup cold coffee

Add enough flour to make stiff batter. Bake in a hot oven 20 minutes.

DIXIE CLOVERS

Mrs. M. E. Tharp
618 West Sixth street
Sedalia, Missouri

- Scald ¾ cups milk
- Add and stir in ¼ cup sugar
- 2¼ teaspoons salt
- 4½ tablespoons shortening
- Cool to lukewarm

Measure into bowl ¾ cup lukewarm water. Sprinkle or crumble in 1 package or cake of yeast. Let stand until dissolved, stir, add lukewarm mixture.

Add and stir in 2¼ cups flour. Beat until smooth, add and stir in an additional 2¼ cups flour, turn dough on lightly floured board and knead.

Place in greased bowl and brush top lightly with melted shortening. When double in bulk, punch down and turn out lightly on floured board. Divide in half. Form each half into a roll about 9 inches long, cut with sharp knife into 9 equal pieces. Form each piece into a smooth ball. Place in greased muffin pans.

With scissors divide rolls in half then in quarters, cutting almost through to bottom of rolls. Brush lightly with butter. Cover with towel, let rise in warm place free from draft doubled in bulk. Bake in hot oven at 425° about 15 minutes.

BANANA BREAD

Mrs. Frank T. Armstrong
725 West Seventh street
Sedalia, Missouri

- ¾ Cup brown sugar
- ½ cup butter
- 3 bananas creamed
- 2 eggs
- 2 cups flour
- 1 teaspoon soda (level)
- 1 teaspoon baking powder

Cream butter and sugar; add creamed bananas, 2 eggs, flour and soda and baking powder. Bake one hour in loaf pan in slow oven. ½ cup nuts can be added.

BOSTON BROWN BREAD

Mrs. Alice Johnson
2313 East Tenth

- 2½ Cups graham flour
- 1½ Cups white flour, sifted
- ½ Cup sugar
- ½ Cup sorghum molasses
- 1 Teaspoon soda
- 1 Teaspoon salt
- 2 Eggs
- 1 Cup buttermilk

Mix stiff and bake in a slow oven 1 hour. May be baked in greased cans filled two-thirds full.

REFRIGERATOR ROLLS

Mrs. Dorothy Kinner
916 So. Lamine Ave.

- 2 cups boiling water
- ½ cup sugar
- 3 tbsp. melted fat
- 2 eggs
- 2 tsp. salt
- 7 cups flour
- 2 cakes Fleishman's yeast

Crumble yeast in ¼ cup lukewarm water, pour boiling water over sugar, lard and salt. Let cool. Add beaten eggs, yeast and flour and knead. Place in a greased bowl and store in refrigerator until ready to use. These may be made into clover leaf rolls, or rolled out and cut, buttered and folded over for Parkerhouse rolls. Shape rolls about 16 hours before baking. Punch dough down every 24 hours, if to be kept a few days.

COFFEE CAKE

Mrs. Frances M. Parker
Knob Noster

(Delicious)

- 6 tbsp. shortening
- 1¼ cups sugar
- 2 eggs, well beaten
- 2 cups sifted cake or pastry flour
- 1 tsp. salt
- 1½ tsp. baking powder
- 4 tsp. cinnamon
- 1 cup milk

Cream shortening. Add 1 cup of the sugar, gradually creaming thoroughly. Add the eggs, well beaten, and blend thoroughly. Sift together the flour, salt, baking powder and 2 tsp. of the cinnamon and add this mixture alternately with the milk to the first mixture. Pour into a large, greased shallow pan, size 12x8; sprinkle top with remaining sugar and cinnamon mixed together. Bake 45 minutes in a moderate oven (375°)

HUSH PUPPIES

Mrs. W. T. Darrah
521 West Fourth Street
Sedalia, Mo.

- ¾ cup milk
- 1 egg
- ½ cup flour
- 1 tablespoon sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1½ cups corn meal

To the sifted dry ingredients add the milk and egg and mix lightly. Drop by teaspoonsful into hot deep fat. Fry only a few at a time until a golden brown. Use heavy brown paper or paper toweling to drain them on.

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Breads, Rolls, Muffins and Waffles

ORANGE BOW- KNOTS

Edna Miller
Otterville, Missouri

1¼ cups scalded milk
½ cup shortening
⅓ cup sugar
1 teaspoon salt

Combine and cool. Add 1 package dry or cake yeast dissolved.

2 beaten eggs
¼ cup orange juice
2 tablespoons grated orange rind

Beat thoroughly and add 5 cups flour (about). Mix to soft dough, cover and let stand 10 minutes. Knead until smooth and let rise until double in bulk. Roll out to ½ inch thickness, cut in narrow strips and tie in loose knot, place on greased pan and let rise. Bake in hot oven about 15 minutes.

Cool and ice with powdered sugar and orange juice icing.

QUICK COFFEE CAKE

Mrs. Thomas Hampton
1003 East Fifth, Sedalia, Mo.

1 cup sugar
¼ cup shortening
1 egg
1 cup sour milk or buttermilk
½ teaspoon soda
¼ teaspoon salt
2 cups flour
1½ teaspoons baking powder
1 teaspoon vanilla
Raisins and nuts optional

Cream shortening and sugar, vanilla and egg and beat well.

Then sour milk to which soda has been added, alternately with sifted dry ingredients. Bake at 400° 30 minutes.

Topping—Spread melted butter over top with pastry brush. Then sprinkle with a mixture of cinnamon and sugar.

HOT DINNER ROLLS

Mrs. Fred J. L. Grabau
Cole Camp

1 egg
1 cup hot milk. Cool to lukewarm.
¾ cup lard or shortening
2 tbsp. salt
⅔ cup sugar

Make a batter of 2 cups warm water. 1 pkg. Fleishmann's yeast. Dissolve yeast in the warm water before adding flour. Add to above mixture, and make a stiff dough. Make this up 4 hours before meal, let rise. Stir down, let rise again. Put in greased pans until double in size. Bake at 350°. When put in pans they can be put in refrigerator and used the next day, or bake when needed.

BANANA NUT BREAD

Mrs Jack Livengood
918 South Kentucky

1 cup sugar
½ cup shortening
2 eggs
1⅓ cups mashed bananas
2½ cups flour
1 teaspoon soda
½ teaspoon salt
¾ cup nut meats

Cream sugar and shortening.

Add eggs whole, and bananas. Sift dry ingredients together and add to mixture along with nuts. Bake in greased loaf pan 1 hour in 350° oven.

BUTTER HORN ROLLS

Mrs. John W. Kelley
Route 5, Sedalia, Mo.

Scald 1 cup milk and add ½ cup sugar and ½ cup butter. Cool to lukewarm. Beat 3 eggs in large bowl. Cream teaspoon sugar with 1 cake yeast. Add yeast to milk and add to eggs. Add 2 cups sifted flour and 1 teaspoon salt to mixture and beat well with egg beater. Add 2½ cups flour and mix with spoon and cover into rolls 4 to 6 hours before baking. Turn onto floured board and divide into 4 parts. Roll each part into size and shape of pie pan. Cut into wedge-shaped pieces. Roll outer edge toward center with peak on top. Space far apart on greased sheet. Bake for 10 minutes in 400° oven.

COFFEE CAKE

Mrs. Thomas Hampton
1003 East Fifth, Sedalia, Mo.

1 cup butter
1 cup white sugar
1 cup brown sugar
3 cups flour

Blend together until fine like meal. Take out 1 cup and save for "topping."

Then add to the rest
2 well-beaten eggs
1 cup sour milk
1 teaspoon soda
¼ teaspoon salt

Beat till well blended.

Then mix with the crumb mixture for topping.

1 cup dates, cut fine
1 cup chopped nut meats.

Press down lightly. Bake in loaf pan 375° 20 to 25 minutes.

JIFFY ROLLS

Mrs. W. B. Farley
1218 East 7th street, Sedalia, Mo.

1 package any dry yeast
½ cup luke warm water
½ teaspoon sugar
½ cup luke warm milk
1 teaspoon salt
3 tablespoons (or less) sugar
3 tablespoons shortening
3 cups flour (about)
1 beaten egg

Pour luke warm water over yeast and ½ teaspoon sugar and let stand. Add beaten egg, yeast, salt, sugar and flour to warm milk, beat smooth, but the dough will be too soft to knead. Let rise to double then pour out on biscuit board with just enough flour to roll. Do not knead but cut with biscuit cutter and let rise again until double. Bake in moderately hot oven 15 to 20 minutes.

SWEET BUNS

Mrs. W. R. Combs
Route 1, Versailles, Mo.

1 Package of yeast
2 Cups whole milk
2 Tablespoons lard
½ Cup sugar
1 Teaspoon salt

Put milk on and get it hot, not boiling. Put lard in milk when put on stove. When taken off put sugar and salt in milk and cool. Then put yeast in. Soak yeast in half cup warm water and let stand a little while and then add flour until it gets rubbery, not stiff. These will keep a week if put in cold place.

ORANGE BREAD

Mrs. William C. Bessmer
416 West 4th Street

Grated rind of 1 orange
½ cup water
½ tsp. salt
½ cup sugar
Juice of 1 orange
Milk
1 egg, well beaten
2 tbsp. melted shortening
2 cups whole wheat flour
3 tsp. baking powder
½ cup broken nut meats

Combine orange rind, water, salt and sugar, boil for 10 minutes. Cool and add orange juice and milk to make 1½ cups. Combine beaten egg, orange rind mixture and melted shortening. Mix flour and baking powder, stir into first mixture and blend. Pour into greased loaf pan. Bake at 350° F 50 to 60 minutes.

If preferred part white flour may be used.

CORN MEAL WAFFLES

Chef Finis A. Green
121 South Ohio

1½ cups corn meal
1 cup milk
1 egg, well beaten
½ cup white flour
3 tsp. baking powder
½ tsp. salt
¾ cups melted shortening
1 tbsp. sugar

Combine egg, shortening, milk, and corn meal. Sift flour, measure and sift with baking powder, salt and sugar. Add to first mixture. Beat until smooth. Bake in hot waffle iron. Four servings.

SALT RISING BREAD

Chef Finis A. Green
121 South Ohio

Starter:
3 medium size potatoes
3 tbsp. corn meal
4 cups boiling water
1 tsp. sugar
1 tsp. salt

Dough:
2 cups lukewarm milk
⅛ tsp. baking soda
1 cup water
⅛ tsp. salt
2 tbsp. melted shortening
Flour

Pare and slice potatoes. Add corn meal, sugar, tsp. salt and boiling water. Wrap bowl in heavy cloth. Cover and allow to stand in a warm place over night. In the morning remove potatoes. Add milk, water, baking soda, salt and shortening. Add sufficient flour to make a dough just stiff enough to knead. Knead until smooth and elastic. Form into loaves. Place in well oiled pans. Cover and let rise 'til double in bulk. Baked in oven 400° F about 45 minutes. This makes three loaves.

HAWAIIAN COFFECAKE

Mrs. Russell Meredith
Route 4 Sedalia

Sift:
1½ Cups sifted flour
2½ Teaspoons baking powder
½ Teaspoon salt
½ Cup sugar
Combine:
1 Beaten egg
¼ Cup melted shortening

Add pineapple mixture to flour mixture; stir until flour is moistened. Pour into greased 6x10 inch cake pan. Top with ½ cup cocoanut followed by ½ cup brown sugar, 2 tablespoons flour, 2 tablespoons butter. Bake at 400 degrees for 25 minutes

MY FAVORITE WAFFLE BATTER

Mrs. Embree Baldwin
516 Wabash Ave.
Kansas City 1, Mo.

1¾ cups flour
3 teaspoons baking powder
½ teaspoon salt
1 cup milk
yolks of two eggs
whites of two eggs
1 tablespoon melted butter

Mix carefully:

Mix and sift dry ingredients, add the milk gradually and the yolks of eggs well beaten, add butter and the whites of the eggs beaten sift. If a little too thick, add ½ cup of milk.

DENVER BISCUITS

Miss Abbie Helsley
Green Ridge, Mo., R. 2, Box 135

1 pint sweet milk
½ cup lard
1 cup cooked potatoes
½ cake yeast
½ cup sugar
3 pints flour
1 teaspoon baking powders
1 teaspoon soda
Water and milk ¼ cup

Take potatoes, sugar, cup milk, heat, then let mixture cool.

1½ pints of flour. Let batter raise.

GOOD RICH MUFFINS

Edverta Nutt
1006 East Fifth, Sedalia

1½ Tablespoons sugar
2½ Tablepoons lard
Add 1 egg and sift together
1 Cup flour
1½ Teaspoons baking powder
½ Teaspoon salt
Add alternately
½ Cup milk

Bake at 400 degrees 20 to 25 minutes, Makes 6 to 8 muffins. Stir just enough to mix well. Do not beat.

BANANA BREAD

Mrs. Wm. H. Schneider
Route 5

½ cup butter
¾ cup sugar
2 eggs, beat separately
3 bananas
2 cups flour
1 tsp. soda
1 tsp. salt
2 tbsp. sour milk
1 cup nut meats

Cream the butter and sugar. Add beaten egg yolks, mash bananas, sour cream with soda, salt, flour and fold in beaten egg whites. Roll nuts in flour, bake in loaf, in slow oven, 45 minutes at 350°.

CORN BREAD

Mrs. Ted Akin
405 Thruston Street
Versailles

1½ cups corn meal
3 tbsp. flour
1 tsp. salt
1 tsp. soda
2 cups buttermilk
1 egg
2 tbsp. butter

Sift dry ingredients into bowl. Add buttermilk and egg, stirring until well combined. Melt butter and add to batter. Pour batter into a very hot buttered pan and bake in very hot oven 475°, 20 to 25 minutes. This bread is very moist and delicious.

COFFEE CAKE

Mrs. Walter Calhoun
Route 4

½ cup shortening
1 cup sugar
2 egg yolks
1½ cups flour
¼ tsp. salt
1 tsp. baking powder
½ cup milk
2 beaten egg whites

Cream sugar and shortening. Add egg yolks and beat. Sift dry ingredients and add alternately with milk. Fold in beaten egg whites. Spread in greased pan and cover with this topping: Blend 6 tbsp. flour, ¼ cup brown sugar, 2 tbsp. butter, ½ tsp. baking powder. Bake in 350° oven.

RAISED CORN MEAL MUFFINS

Mrs. Vinnie Williams
Route 1, Fortuna

1 cup scalded milk
1 yeast cake, dissolved in
¼ cup lukewarm water
½ tsp. salt
1 cup corn meal
1¾ cups flour
¼ cup melted butter

Add butter, sugar, and salt to milk and water. When lukewarm, add yeast cake and when dissolved add flour. Beat thoroughly. Cover, let rise. Fill buttered muffin pans ⅔ full. Let rise until pans are full. Bake 30 minutes in moderately hot oven.

WHOLE WHEAT BISCUITS

Chef Finis A. Green
121 South Ohio

1½ cups whole wheat flour
1¼ cups milk
1½ cups white flour
3 tsp. baking powder
1¼ cups milk
1 tsp. salt
6 tbsp. shortening

Sift white flour, measure, and sift with baking powder and salt. Add whole wheat flour. Cut in shortening. Add milk. Stir until blended. Drop by teaspoonfuls on well greased baking sheet. Baked in hot oven about 450° F. 12 to minutes. This makes 12 servings.

SOUTHERN BEATEN BISCUITS

Mrs. John Witcher
2049 East 7th

4 cups flour
1 tsp sugar (if desired)
1 tsp. salt
⅔ cup milk
⅓ cup fat

Sift the flour, sugar and salt together. Break in the fat with the finger tips, add the milk gradually until it makes a stiff dough. Then roll out the dough on a floured board and "flop it over on one end" to get in air. Pound with the rolling pin, flop it again, pound it again and keep this up for 20 minutes. Roll out one-half inch thick and cut with a biscuit cutter. Place on buttered tin and prick twice all the way through with a fork. Bake 20 minutes in a hot oven.

LIGHT ROLLS

Mrs. Ed Walter
903 South Monroe

2 tbsp. sugar
2 tbsp. shortening
1 tsp. salt
1½ cup luke warm water
Add 1 cake of yeast that has been dissolved in ½ cup warm water

Add flour a little at a time, stir well each time, add flour until you have a stiff dough, then turn out and kneed until smooth, let rise, double its size. Then make out. Dip in melted butter let rise and bake.

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Breads, Rolls, Muffins and Waffles

MUFFIN BISCUITS

Chef Finis A. Green, Sr.
Dan's Restaurant

2¾ cups flour
6 tbsp. shortening
4 tsp. baking powder
1¼ cups milk
1 tsp salt

Sift flour, measure and sift with baking powder and salt. Cut in shortening. Add milk, stirring sufficiently to blend well. Drop by large spoonsfull in well-greased muffin tins. Baked in hot oven (450°F) about 12 minutes. When done, brush over them with melted butter and serve. This makes about 12 servings.

POPOVER MUFFINS

Mrs. G. H. Trader

1 tablespoon sugar
¼ teaspoon salt
1 cup flour with 1½ teaspoons baking powder sifted in it.
½ cup milk
1 egg
1 tablespoon melted butter

Beat egg and milk together. Add rest of ingredients and beat well. Last add melted butter and beat well. Pour in greased and floured tins and bake about 20 minutes. Heat oven to 400 degrees F. Bake about 10 minutes at this temperature. Then reduce heat to 350 degrees F.

BROWN BREAD

Mrs. Frank T. Armstrong
725 West Seventh street
Sedalia, Missouri

2 cups All Bran
2 cups sour milk
2 cups white flour
1 cup sorghum
1 cup raisins
2 teaspoons soda (level)
½ teaspoon salt
Nuts (optional)

Mix together the all bran, milk, in which soda has been added and dissolved; add raisins, sorghum, flour and salt; mix well; put into greased cans and cover tightly; steam 3 hours, start with water boiling. Makes 2 quart cans or 3 baking powder cans.

SPOON CORN BREAD

Mrs. Frank T. Armstrong
725 West Seventh street
Sedalia, Missouri

1 pint milk
1 cup white corn meal
1 teaspoon salt
2½ tablespoons butter
3 eggs

Scald milk, add corn meal which has been moistened with cold water (to prevent lumping) cool slightly; add butter, salt, and beaten egg yolks; add stiffly beaten egg whites; put into greased baking dish and bake in moderate oven over 350° about 45 minutes. Serve at once.

NUT BREAD

Mrs. Nelle Preuss
3510 Morrell,
Kansas City 1, Missouri

In one bowl:
4 cups flour
4 tsp. baking powder
½ cup sugar
½ tsp. salt
1 cup chopped nuts
In another bowl:
2 eggs
1½ cups milk (sweet)

Mix together, put into greased tins, let stand 20 minutes; bake 30 minutes in fairly hot oven.

For a new sandwich flavor drain a small can (about five ounce) of shrimp; clean, then break or cut into small pieces. Stir in a half cup of finely chopped red apple with the peel left on, and a half cup of mayonnaise. Season with a little salt if you like. Spread between slices of hot buttered toast and serve at once.

Apricot jam makes delicious grilled sandwiches. To prepare them sandwich slices of bread together with the jam and a sprinkling of cinnamon. Then grill the sandwiches in butter or margarine in a hot skillet until both sides are golden brown. Serve right away with hot tea.

BAKING POWDER BISCUITS

Mrs. Ted Akin
405 Thruston St., Versailles

2 cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
4 tablespoons shortening
¾ cup milk

Sift flour with baking powder and salt. Cut in shortening until mixture is the consistency of coarse cornmeal. Add milk and mix quickly to a soft dough. Knead until smooth, pat or roll to one-half inch thickness. Cut with biscuit cutter. Place on a greased baking pan. Bake in a pre-heated oven, temperature at 375 degrees F. Time 12-15 minutes. Yield 12-18 biscuits.

CORNBREAD

Mrs. Alice Johnson
2313 East Tenth Street

1 Cup cornmeal
½ Cup flour, sifted
1 Tablespoon sugar
1 Teaspoon salt
1½ Teaspoons baking powder
¾ Cups sweet milk
1 Egg
2 Tablespoons melted shortening

Mix, pour into oiled baking pan. Bake 350 degrees 25 minutes.

QUICK COFFEE CAKE

Helen Hostenpiller
Syracuse, Mo.

Mix together:
2 cups brown sugar
½ cup butter
2 cups flour

Blend until crumbly. Reserve 1 cup of this for topping, take the rest, add to it 1 cup sour milk, 1 egg, 1 teaspoon vanilla, ½ teaspoon lemon, ¼ teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves. Beat for 2 minutes. Pour in shallow pan. Sprinkle sugar mixture on top and bake 25 minutes in moderate oven.

CORN BREAD

Krusty Korn Kobs
Mrs. G. A. Rabourn
1212 South Lamine

1 cup of corn meal
½ cup flour
1 teaspoon salt
3 teaspoon baking powder
1 tablespoon sugar
¾ cup milk
1 tablespoon of fat melted
1 egg

Bake in corn stick pans, 20 min.

PAN CAKES

Mrs. Mara T. Keevil
Syracuse, Missouri

Measure and sift
2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 tablespoon sugar

Add ½ cup sweet milk, yolks of four eggs, well beaten, 4 tablespoons melted butter. Mix well, add 1½ cups milk. Then fold in well beaten whites of 4 eggs.

Orange pudding is a new baby food put out for the youngest set. It comes in four-and-three-quarter-ounce size, and grownups enjoy it as much as baby. Serve the delicate-flavored pudding over cupcakes, fresh fruit, or a fruit cobbler.

Always keep butter or margarine in tightly covered containers in the refrigerator or they will be quick to take on the flavors of other foods. Meats, however, should be wrapped loosely in waxed paper or aluminum foil.

Special Dishes: Mexican, Italian, Chinese, Etc.

HUNGARIAN GOULASH

Chef Finis A. Green
121 South Ohio
Sedalia, Mo.

2 cups noodles
2 pounds chuck
2 cups tomatoes
1 cup diced celery
1 chopped green pepper
4 cloves
1 cup diced salt pork
1 diced onion
2 cups diced carrots
2 teaspoons chopped parsley
1 teaspoon garlic salt
Salt and pepper

Cut beef in 1-inch cubes, roll in flour. Add salt pork and a little fat. Cook until brown. Add sufficient water to prevent sticking. Cover, cook until meat is tender. Add vegetables, cloves and sufficient water to cover. Season with garlic, salt and pepper. Simmer until vegetables are tender. Serve with noodles that have been cooked in salted water. Two cups diced potatoes may be added to to this recipe if desired.

HUNGARIAN GOULASH

Miss Geraldyn Jones

Steak or chuck, cut in 2 inch cubes, 2 lbs.
2 tbsp. fat
Salt and pepper
3 garlic cloves, cut fine
4 onions, cut fine
8 allspice corns
½ tsp. paprika
½ cup water
1 can, tomato paste
4 medium sized potatoes

Method: Heat pressure cooker and add fat. Brown meat in hot fat. Season with salt, pepper, and paprika. Add water, garlic, onions, allspice corns and tomato paste. Place potatoes around meat. Place cover on cooker. Allow steam to flow from vent to release all air from cooker. Place pressure regulator on vent pipe. Cook 15 minutes at 15 lbs. Let pressure drop of its own accord. Serves 5 or 6.

One-year-old chicken may be substituted for beef, if desired.

SPANISH RICE

Mrs. Hugh Marshall
523 East Thirteenth street

2 cups cooked rice (1 before cooked)
1 can tomato soup
1 lb. hamburger
1 onion
1 can pimentos

Fry the hamburger and finely chopped onion together..

Mix the rice and soup then add the hamburger mixture. Season highly with red pepper, black pepper and salt. Chili powder may be used if desired. Put a layer of mixture in a baking dish. Add bits of butter and chopped pimento. Add the rest of the mixture and put strips of pimento on top.

Bake in a moderate oven 15 to 20 minutes.

DOYLE'S CREOLE RICE

Doyle Ross Mabry
2107 South Missouri Avenue

Makes 4 to 6 servings
1 cup rice
½ cup chopped onion
½ cup diced green pepper
¼ Cup Crisco
3 cups cooked tomatoes
1½ teaspoons salt
⅛ teaspoon cayenne pepper.

Brown rice, onion and green pepper in Crisco in heavy skillet. Add remaining ingredients. Cover and cook over low heat, stirring occasionally or bake in casserole in moderate oven (350°F.) about 30 minutes

ITALIAN SPAGHETTI

Ella Dansey
525 No. Osage

½ lb. stewing beef, cubed
½ lb. pork chunks
2 No. 2½ cans tomatoes
2 6-oz. cans tomato paste
4 tbsp. pure olive oil
2 cloves garlic
1 cup water
3 bay leaves
1 tsp. black pepper
1 tablespoon salt
¼ tsp. sugar
4 sprigs fresh parsley

Brown meat and garlic in olive oil. Add tomatoes and cook slowly, uncovered for one hour. Add paste, water and remaining ingredients. Cover and let simmer for another hour. Pour sauce over hot spaghetti. Serve with a side dish of grated Italian cheese and thick slices of garlic bread.

FLAT DUMPLINGS

Mrs. Alice Johnson
2313 East Tenth

Sift 2 cups of flour, 4 teaspoons of baking powder, ½ teaspoon salt. Cut in 2 tablespoons of shortening about ¾ cup sweet milk. Mix like biscuits and roll very thin. Cut in strips. Drop in chicken broth and cook 12 to 15 minutes. Do not drop too fast and do not remove cooker lid until ready to serve.

SPAGHETTI SUPREME

Chef Finis A. Green
121 South Ohio
Sedalia, Mo.

8 slices bacon diced
2 green peppers diced
1 teaspoon powdered garlic
1 No. 2 can tomatoes
3 tablespoons butter
½ teaspoon pepper
1 large package spaghetti
1 large onion diced
1 pound ground beef
¼ cup flour
1 small can tomato paste
1 teaspoon salt
½ pound Chedder cheese
1 can mushrooms sliced

Cook spaghetti 15 minutes in salt water, then drain. Brown bacon and onion together, then add hamburger. Cook until done. Add flour and cook 2 minutes. Add butter, tomatoes, paste, peppers and seasoning. Let simmer 10 minutes. Add spaghetti and and mushrooms and mix well. Place in a baking dish and put grated cheese over the top. Bake 15 minutes.

SWEDISH HEAD CHEESE

Mrs. Blanche Lindquist
Route 1, Box 263
Aberdeen, Washington

Clean and soak in salt water 1 day, then cook until meat comes from bones easily, then cut in small pieces.

Season to taste with salt and pepper take 1 pint of juice add 2 tablespoons vinegar, use own judgement about juice according to meat and cook one minute. Then place in cloth bag to harden. Place this in a brine of salt and water for 1 day, ready to eat.

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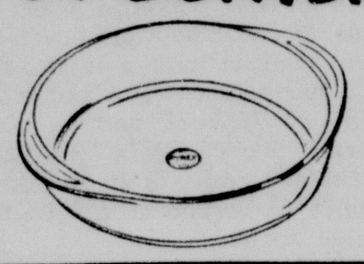

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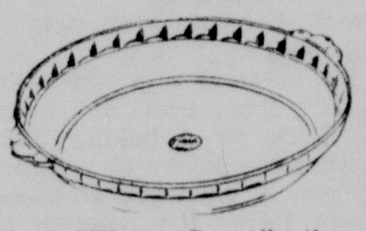

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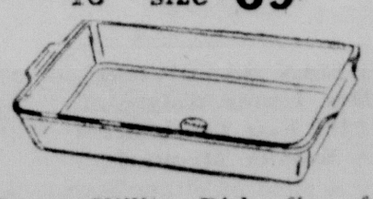

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CHILI

Mrs. L. G. Brown
1212 Liberty Park

Brown 1 lb. hamburger in 2 tablespoons fat, cut fine, 1 medium onion and I garlic bud and fry until light brown in frying pan. Add to meat, 1½ teaspoons chili powder, 1 medium green pepper cut fine, 1 No. 2 can kidney beans, 1 No. 2 can tomatoes, ¼ teaspoon each, ginger, dry mustard, and nutmeg. Add salt to taste. Then stir in onions and garlic, cover and let come to a boil. Reduce heat and simmer 45-50 minutes.

SIX-IN-ONE

Mrs. Elmer Scholl
Clarksburg

2 cups thinly sliced potatoes
1 cup uncooked rice
1 pound ground beef
½ cup chopped onion
2 cups canned tomatoes or juice
1 green pepper, chopped
1 cup buttered crumbs
2 tsp. salt and dash of pepper

Mix all ingredients lightly, put in baking dish. Cover with the buttered crumbs and bake about 2 hours in moderate oven (375°F).

Served with a salad and dessert, you have a complete meal.

A ONE-DISH MEAL

Mrs. J. J. McBride
Route 3

Fry one pound of hamburger, ½ pound sausage, stirring to keep from lumping, adding two finely chopped onions. Cook 10-oz. pkg. of noodles until tender, in salted boiling water, then:

Combine meat mixture, noodles and vegetables put in a casserole and bake 30 to 40 minutes in a moderate oven.

1 lb. hamburger
½ lb. sausage
2 onions
10 oz. pkg. noodles
1 can peas
1 can corn
1 can tomato soup

SPANISH RICE

Mrs. J. J. McBride
Route 3

¾ cup rice
5 cups water
2 cups tomatoes (or 1 No. 2 can)
2 onions
½ lb. sausage
½ cup chopped green peppers
Salt, pepper and paprika to suit taste.

Fry rice in fat until brown. Keep covered, then add water and boil until soft. Drain, saute the onion in a little fat until brown, mix with tomatoes and chopped peppers and add to the rice. Add seasoning and place in a greased casserole. Bake for 30 minutes at 350°.

POTATOES, Russian Style

Mrs. Truman Chism
Fortuna

6 medium potatoes
4 to 6 slices of bacon strip
White sauce

Parboil potatoes with jackets on until half done, peel and slice rather thick in a baking dish. Place alternate layers of potatoes and bacon. A top layer of bacon will help flavor the potatoes in addition to giving the dish a very good look. Prepare a medium white sauce and poure over dish. Bake until the potatoes are soft. Serve hot.

"EGYPTIAN SANDWICH"

Mrs. Lester Wolgamuth
2101 East Tenth street
Sedalia, Missouri

Take a slice of either brown or white bread, cut out a hole in the center with a cookie cutter, and toast on both sides. Place two tablespoons cooking fat in a frying pan, heat and place toasted bread in, when it is brown turn and break one egg in hole, salt and pepper, and cover tightly, cook until egg is cooked to suit the individual.

SWEDISH SWEET-SOUR BEANS

Mrs. Linnie Lundgren
Aberdeen, Washington

1 lb. brown or red beans
1 teaspoon salt
¼ cup vinegar
¾ cup sugar
⅓ cup flour

Soak beans overnight and cook until tender with salt.

Add the vinegar and sugar, let simmer and add water to make about one quart of juice. Thicken with ⅓ cup of flour in a little water.

SPANISH MEAT BALLS

Mrs. Clarence Lane
Bunceton, Route 1

1 lb. hamburger
¼ lb. grated cheese
8 soda crackers
1 egg, beaten
Salt and pepper

Roll in balls and fry. Make a gravy of meat frying and one cup tomato soup. And one medium onion, and paprika, put all in a casserole, and bake one hour (slowly).

CORN MEAL MUSH

Mrs. C. W. Thomas
910 East Fourteenth Street
Sedalia, Mo.

(Will not pop when fried)

In top of double boiler put 2 cups boiling water and salt to taste. Mix 1 cup of milk and 1 cup corn meal; pour this into the 2 cups of boiling water and stir constantly. When good and smooth let cook until real thick, stirring only once or twice, and then pour out to cool. Slice and fry.

DROPPED DUMPLINGS

Mrs. Hugh Marshall
532 East Thirteenth street
Sedalia, Missouri

2 cups flour
2 teaspoons baking powder
Salt
1 egg

Milk enough to mix real stiff.

Drop from spoon into your broth. Put a tight lid on the pan and cook on very low flame for 15 minutes.

If you want to prevent mineral deposits from accumulating on the inside of your teakettle, wash the inside of the kettle often. To remove deposits, boil a mixture of equal parts of vinegar and water in the kettle, cool, and let stand several hours. This treatment loosens the scale so it is usually possible to scrape it off with a wooden spoon.

Four good buys in quick-frozen fish are: haddock, ocean perch, cod, and flounder. The fact that the fish come cleaned and boned makes them quick and easy to use.

Fold leftover rice into prepared package vanilla pudding and top with fruit, when cooled, for a pleasant family dessert. Use about half a cup of the cooked rice to one package of the pudding.

Red-skinned Delicious apples make wonderful salads. Just core and dice them with out peeling; the pretty red skin will add color to your salad. Team the diced apple with shredded cabbage, tuna fish, or shrimp; or serve over shredded lettuce with French dressing and genuine crumbled Roquefort cheese.

Cheese and Eggs

CHINESE EGGS

Catherine Scott
Nelson, Mo.

½ cup uncooked rice (1½ cups cooked)
4 hard cooked eggs
¼ cup grated American cheese
2 tablespoons minced green pepper
1 teaspoon minced onion
2 tablespoons catsup
Salt and pepper
¾ cup milk
¾ cup grated American cheese

Wash rice thoroughly. Cook in boiling, salted water 20 minutes or until tender. Drain and rinse Place in shallow baking dish. Halve eggs lengthwise. Remove yolks; mash; add the ¼ cup cheese and green pepper, onion, catsup, salt and pepper; mix thoroughly. Refill egg whites, Arrange on rice. Heat milk; add the ¾ cup cheese. Remove from heat, stir until the cheese melts. Pour over rice. Bake in slow oven (325 degrees F.) for 20 minutes. Serves 4.

BAKED EGG

Betty Ann Anderson
501 W. 6th St. - Sedalia, Mo.

2 cups unsifted flour
3 teaspoons baking powder
½ teaspoon salt
1 cup sweet milk
3 teaspoon Crisco
Eggs

Sift flour, baking powder and salt together. Mix shortening and add sweet milk, stir and roll out on floured board. Roll out to desired thickness, butter lightly on one half. Double and roll again to desired thickness. Cut with a large cutter and use a small cutter to cut a hole through the middle—through one thickness. Break an egg in the center and bake in a quick oven. Serve with crisp bacon and starwberry jam.

CONVENT PIE

Mrs. Dorothy Kinner
916 South Lamine

1 cup macaroni, cooked tender
2 tbsp. butter
1 tsp. salt
1 cup milk
1 cup bread crumbs
1 chopped green pepper
1 cup diced cheese
3 eggs

Scald the milk, add butter, salt, macaroni, bread crumbs, pepper, cheese and lastly well beaten eggs. Pour into greased baking dish and bake 35 minutes, 375°F or until firm and brown on top.

Oyster Sauce for Above

Melt 2 tbsp. butter, blend in 2 tbsp. flour. Add 1 cup cream (or milk), ½ tsp. salt, ¼ tsp. pepper. Cook thick, add 1 pint oysters or 1 can. You can pour this over the pie or serve with the pie.

This is a good meat substitute.

EGG PIE

Mrs. Carl Arnett
Green Ridge, Route 2

For each 9-inch pie use:

2 whole eggs, well beaten
1 tbsp. flour
½ tsp. salt
¾ cup sugar

Combine well and add:

1½ cups milk

Cook over low heat, stirring all the time until this thickens.

Cool well! Add:

1 tsp. vanilla

Pour into baked pie shell. Serve with whipped cream or a chocolate sauce.

CREOLE EGGS

Mrs. Roy Hume
Knob Noster, Mo.

2 tbsp. fat
2 tbsp. flour
1 cup milk
2 tbsp. chopped onions
2 tbsp. chopped green peppers
1¼ cups canned tomatoes
1 clove garlic, mashed
¼ teaspoon chili powder
4 hard boiled eggs sliced
½ cup cracker crumbs, buttered
½ cup grated American cheese

Make white sauce of fat, flour and milk. Add salt and pepper to taste. Cook onion and green pepper in 2 tbsp. fat until soft but not brown, add tomatoes, garlic and chili powder. Cook until thick. Add to white sauce. Place alternate layers of sauce and eggs in greased casserole, top with crumbs and cheese. Bake 15 minutes in moderate oven, 350 degrees F.

YUMMY EGGS

Mrs. Carl Arnett
Green Ridge, Route 2

4 eggs, well beaten
1 cup grated sharp cheese
½ tsp. salt

Combine in top of double boiler and cook over low heat five minutes. This will NOT be done.

Pour into greased baking dish. Top with ½ cup buttered crumbs. Bake in 325° oven 10 minutes. Serve with tomato sauce, horseradish sauce or with a mustard sauce.

EGGS A LA CREAM

Dorothy Kinner
916 So. Lamine

10 hard boiled eggs. Grease baking dish. Slice a layer of eggs on bottom, season with salt and pepper. Then a layer of bread crumbs or cracker crumbs. Then one of eggs. Continue process until dish is full. Top with crumbs, bits of butter, and pour milk or cream to cover.

Bake 30 minutes or until brown, in oven.

KOHLRABI

Miss Geraldyn Jones

Kohlrabi
½ cup water in pressure cooker with rack
2 cups thin white sauce
1 egg yolk
Paprika

Method: Pare kohlrabi and cut into cubes or slices. Put kohlrabi on rack with water in cooker. Place cover on cooker. Allow steam to flow from vent pipe to release all air from cooker. Place cooker pressure regulator on vent pipe and cook 5 to 6 minutes at 15 pounds. Cool cooker at once. Beat egg yolk into the white sauce and serve with kohlrabi. Sprinkle with paprika.

BAKED MACARONI AND CHEESE

Mrs. Ted Akin
405 Thurston St.,
Versailles

2 cups medium white sauce
2 tsp. grated onion
½ pound grated cheese
½ pound macaroni
Fine buttered crumbs
Paprika

Add onion and cheese (reserve enough for the top) to white sauce. Blend well. Cook macaroni in boiling water. Drain, rinse and place in buttered casserole. Pour over all the cheese white sauce, sprinkle with buttered crumbs, remaining cheese and paprika. Bake uncovered as directed until golden brown on top.

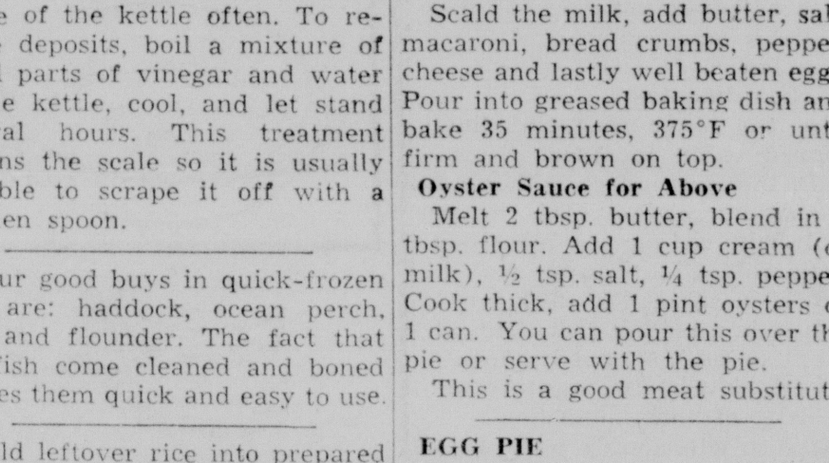
Temp. 400°. Time 30-35 minutes.

RICE AND EGGS

Mrs. Dorothy Kinner
916 So. Lamine

1½ cups cooked rice.
6 hard boiled eggs
1½ cups white sauce
(2 tbsp. butter or drippings, season with salt and pepper.)
2 tbsp. flour
1 pint milk
Salt and pepper

Arrange a border of rice around a chop plate. In the center place the hard boiled eggs, cut in quarters, lengthwise. Sprinkle with salt and pepper, pour sauce over eggs. Sprinkle the rice border with paprika, and the eggs with chopped parsley.



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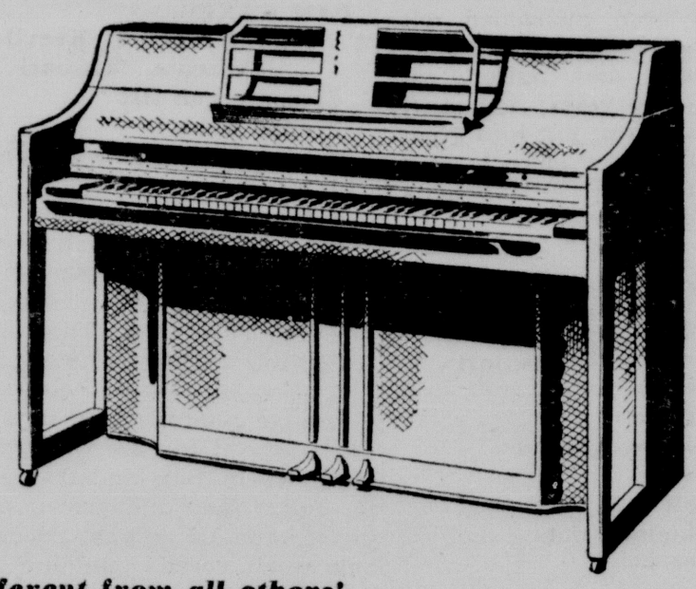

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VEGETABLES

CARROTS AND PINEAPPLE

Mrs. D. H. Neiberger
1515 East 5th Street

Three scant cups ground carrots. 3 cups boiling water.

Cooking time 10 minutes.

1 Tbsp. cornstarch. ¼ tsp. salt. ½ cup canned pineapple juice. 1 cup carrot juice.

Cooking time 2 to 3 minutes.

1 cup diced canned pineapple. 1 Tbsp. butter.

Heating time 3 or 4 minutes. Serves six.

Cook carrots in boiling water in a covered dish until tender. Drain, reserve ½ cup liquid. Remove carrots to bowl and keep warm. Combine cornstarch, salt, pineapple juice and carrot liquid in same sauce pan; cook, stirring until mixture thickens and clears. Stir in butter, diced pineapple and cookd carrots. Heat thoroughly over low heat. Serve hot.

"ESCALLOPED CABBAGE"

Mrs. Dorothy Kinner
916 South Lamine

Chop one-half head of medium size cabbage. Boil 15 minutes in salt water and drain. Make a white sauce of 2 tablespoons flour and 1 pint milk, 2 tablespoons of butter, 1 teaspoon salt, ¼ teaspoon pepper. Mix cabbage with the sauce and pour into buttered casserole. Top with cracker crumbs and butter. Bake 25 minutes at 400 degrees F.

STEW WITH A WALLOP

Mrs. Carl Arnett
R. 2 - Green Ridge, Mo.

2 Pounds meat bones
1 T. salt

Boil in water 3 or 4 hours adding water from time to time to keep bones covered.

Add the following to the strained broth:

1½ Cups diced potatoes
½ Cup chopped celery leaves
½ cup chopped cabbage
½ cup chopped onion
1 Quart home made soup mix
1 quare tomato juice

Cover and simmer 2 hours.

Let cool and store in refrigerator over night.

Next day simmer for an hour. Add a soup made of 1 T. flour and 1 T. water slowly just before serving. This may need more salt but the broth will be very salty, so go easy on the extra salt.

MIXED VEGETABLE DISH

Mrs. Alberta M. Ellison
Otterville, Route 1

1 lb. can mixed vegetables
1½ cups white sauce
Margarine or butter
4 boiled eggs
salt, pepper, paprika

Heat vegetables thoroughly, salt and pepper to suit taste. Blend in cream sauce. Dot with butter or margarine. Garnish with sliced boiled eggs and sprinkle with paprika. Keep in warm place until served.

SWEET POTATO PUFFS

Mrs. Edna M. Buckner
414 North Washington street
Sedalia, Missouri

3 cups cooked sweet potatoes
1 tsp. salt
½ tsp. nutmeg
1 egg
4 to 6 marshmallows
2 tsp. butter or margarine, melted
1 cup coarsely crushed corn flakes
4 to 6 slices fried ham, pressed ham, or Canadian bacon

Blend potatoes with seasoning and melted butter or margarine. If very stiff, add a little milk. Form 4 to 6 balls. Beat egg with water. Dip balls first into egg, then into crushed corn flakes. Place ham slices on baking sheet and on each place potato puff. Bake in moderately hot oven about 10 minutes until slightly browned. Then top each puff with a marshmallow and return to oven for about 3 minutes until marshmallow has melted and browned slightly.

BAKED GRATED CARROTS

Mrs. Roy Hume
Knob Noster

3 cups shredded carrots
3 tbsp. butter or margarine
1 tsp. salt
⅛ tsp. pepper

Bake carrots in tightly covered 1-quart casserole in 325° oven 30 minutes. Do not add water. Remove from oven, add butter and seasonings. Serve immediately.

CABBAGE CASSEROLE DISH

Mrs. Jim Boren
728 E. 5th St. - Sedalia, Mo.

Shred a small firm head of cabbage, place in pan 5 cups cabbage, ½ cup cold water, cover, let steam until cabbage is clear and tender. Now grate one cup of cheese.

Place half of your steamed cabbage in casserole, season with salt, pepper and butter, sprinkle half of grated cheese, then add remainder of cabbage and top with seasoning (salt, pepper and butter) and cheese, cover the top with (rolled dried bread) crumbs, fill a cup of sweet milk add to casserole dish and place in oven 350 degrees for 40 minutes.

This is truly a very delicious dish.

CABBAGE WITH GOLDEN SAUCE

Mrs. Birdie Mae Washington
300 W. Pettis

1 med. head cabbage cut in wedges
2 tbsp. butter or fortified margarine
2 tbsp. enriched flour
1 cup milk
1 tsp. salt
⅛ tsp. pepper
½ cup grated American Cheese
2 hard-cooked eggs

Cook cabbage wedges in small amount, boiling salted water until just tender; drain. Melt butter, add flour and blend. Add milk and cook over low heat until thick. Add seasonings and cheese. Stir until cheese melts. Chop egg whites and add to sauce. Pour over cabbage wedges. Sieve egg yolks and sprinkle over top. Serves 5 or 6.

A DISH YOU WILL LIKE

Mrs. Henry T. Junge
Cole Camp

1 pt. beans
2 med. sized onions
½ lb. cheese

Cook beans and onions together 'til done. Then put in the cheese, which has been cut in small cubes. Serve while hot.

LIMA BEANS AND FRANKFURTERS

Mrs. Louis Hoerman
Smithton, Missouri, Box 261

1½ cups dry lima beans
½ teaspoon salt
¼ cup chopped onions
¼ teaspoon peppers
¼ cup bacon drippings
4 frankfurters
1 cup bean liquid.

Soak the lima beans overnight. Cook in boiling water until tender, (about 1½ hours). Strain, reserving 1 cup of liquid. Season with chopped onions, pepper and bacon drippings. Place in casserole with cup of reserved bean liquor. Top with whole frankfurters. Cover and bake for 30 or 40 minutes in 325 degree oven. Uncover during last few minutes of baking, Serves 4.

BAKED CROOK NECK SQUASH

Mrs. Dorothy Kinner
916 South Lamine

Cut squash in ¾-in slices and peel. Cover slices with cinnamon and brown sugar and dot with butter. Bake in shallow pan with a little water until tender, one hour or more. 350 degrees F.

Cheese and Eggs

YELLOW CREAM CHEESE

Mrs. D. C. Grove
Otterville, Route 1

Scald 1½ gallons of clabbered milk, stir occasionally, drain and press to a dry curd. Place in a mixing bowl and mix in 4 tbsp. of butter and ¾ tbsp of soda. Mix finely and let stand for 2½ hours. Then put it on the stove in a double boiler. Add ¾ cup sour cream, 1½ tsp. salt, and ½ tsp. of yellow coloring. Cook until it looks like melted cheese. Turn into a buttered bowl. When cold, it is ready to slice and serve.

SOUTHERN GOLDEN FLEECE

Dorothy Kinner
916 So. Lamine

1 cup cream
½ cup diced cheese

Heat in pan until blended. Add:

1 tsp. salt
¼ tsp. pepper

Drop in 4 eggs. Cover pan a moment, then stir, and beat until light and fluffy. Heap on toasted, buttered crackers. Will make 15 to 18.

CORAL EGGS

Dorothy Kinner
916 South Lamine

1 cup of tomatoes
4 eggs
½ tsp. salt
1 tsp. sugar
1 tsp. chopped parsley
1 tsp. grated onion and dash of pepper

Heat tomatoes and seasoning in a saucepan. Beat eggs well and stir into hot sauce. Stir until eggs are set firm. Serve on 5 rounds of toast.

SCALLOPED EGGS

Mrs. G. W. Renno
Route 3 - Sedalia

1 cup crushed cracker crumbs
4 hard boiled eggs

Use a medium sized baking dish. Place a thin layer of crumbs then a layer of sliced egg sprinkled with salt and pepper, then alternate layers until all are used having layer of eggs on top. Pour milk on thin cream over this to one inch of top of pan. Place butter or cheese squares on top and bake 20 minutes in oven 325 degrees.

"NOTHINGS"

Mrs. F. L. Schlup
Star Route, Latham, Mo.

3 eggs
½ cup sweet cream
½ tsp. soda
Pinch salt

Beat eggs and salt thoroughly. Dissolve soda in cream and add. Add enough flour to make a very stiff dough. Pinch off pieces a little larger than a hickory nut and roll out very thin to about the size of a dinner plate. Fry in deep fat until nicely browned. Sprinkle with sugar.

CHEESE SOUFFLE

Mrs. Leonard C. Sigman
Route 2

3 tbsp. butter
4 tbsp. flour
1 tsp. salt
1 cup milk
2 to 4 eggs
½ cup grated cheese

Blend butter and flour. Add salt and milk, cook until thick. Add cheese and pour slowly over well beaten egg yolks. Fold in whites which have been beaten until light but not stiff. Bake in slow oven (325°F) until firm.

MACARONI AND CHEESE DISH

Mrs. Alberta Ellison
Route 1, Otterville

2 cups of elbow macaroni
½ cup of sweet cream
½ cup American cheese
½ teaspoon prepared mustard
Salt and Pepper to taste

Boil macaroni in water salted to suit taste until tender. Drain. Add cream and cheese cut in cubes and mustard and blend. For a bit of zip I add a dash of red pepper. Pour in buttered baking dish and cover with strips of cheese and bake until top is golden brown.

BAKED EGGS

Dorothy Kinner
916 So. Lamine

Melt one tbsp. butter in baking dish. Sprinkle in 2 tbsp. grated cheese. Add 3 tbsp. cream or milk. Salt and pepper. Break into this, amount of eggs to be served. Place in oven and bake a light brown. 350° F.

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by Mildred Bowman

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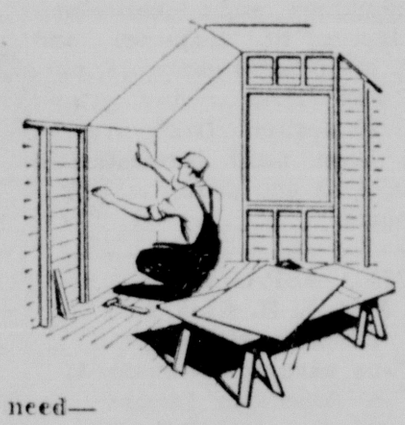

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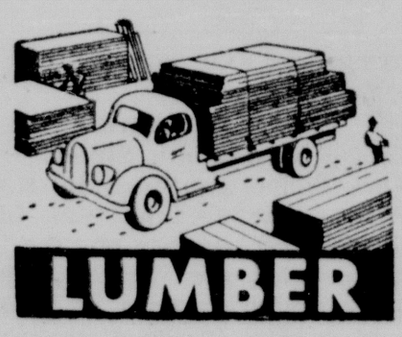

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VEGETABLES

STUFED EGGPLANT
Mrs. Anna Lee Ray
800 W. Henry St. - Sedalia, Mo.

1 eggplant
2 tablespoons butter
Salt and pepper
½ cup water
2 cups crumbs

Cut the eggplant in half lengthwise and scoop out the center pulp, leaving the rind about ½ inch thick so that the shape may be firm. Cover the shells with cold water, chop the pulp fine, season with salt, pepper and butter and cook in a frying pan for 10 minutes, stirring well, then add water and 1 cup of bread crumbs. Drain the shells, sprinkle the interior of each with salt and pepper and fill them with the mixture. Spread the remaining crumbs over the tops, place the halves in a baking dish or deep pan, and pour enough hot water into the pan to come ½ up the sides of the plant. Bake in a moderate oven (350-375 degreese F.) ½ hour, and serve hot.

ESCALLOPED TOMATOES
Mrs. Ted Akin
Versailles, Mo.

3 Tablespoons melted Butter
8½ Cups soft bread crumbs
1 Tablespoon grated onion
1 Teaspoon salt
1 No. 2½ can tomatos (3½ cups)
6 Tablespoons grated cheese

Mix melted butter with crumbs. Combine onion, sugar and salt with tomatoes and place alternate layers of tomatoes and crumbs in buttered casserole, topping with crumbs and grated cheese, if desired. Bake in preheated oven until browned on top. Bake at 400 degrees for 25-35 minutes.

CREAMED ASPARAGUS
Mrs. E. B. Kinkead
Warsaw, Missouri

2½ Cans asparagus (drained)
½ Can American Cheese (grated)
6 Eggs (boiled hard)
Put in layers in baking dish.

Sauce

3 Tablespoons butter
3 Tablespoons flour
1 Teaspoon salt
1 Pint coffee cream

Cook sauce until it thickens, pour over above. Heat in oven for 30 minutes before serving.

CAULIFLOWER WITH CHEESE SAUCE
Mrs. Dorothy Kinner
916 South Lamine

Soak cauliflower with head down in salted water fifteen minutes. Trim stem end off. Leave a few leaves around the whole cauliflower and boil for 25 min. in a salted water or until tender. Remove to a bowl-whole. Cut small wedges of yellow cheese and stick into the flowerletts. Make a white sauce. Add ½ cup diced cheese to this sauce and pour over the cauliflower.

CREAMED ASPARAGUS ON TOAST
Dorothy Kinner
916 South Lamine

Wash and cook asparagus tender (25 or 30 minutes) in salted water. Drain. Cut in one inch pieces. Make a white sauce with 2 tablespoons butter, 2 tablespoons flour, 1 pint milk, 1 teaspoon salt. Add asparagus. Toast and butter 4 slices of bread and break in bite size pieces in bowl. Pour asparagus over this and mix.

"FRIED PARSNIPS"
Mrs. Dorothy Kinner
916 South Lamine

Boil parsnips one hour or until tender. Cut in long slices lengthwise, dip in melted butter, roll in flour and season. Fry brown on both sides. Sprinkle a little sugar over them. Serve hot.

BAKED STUFFED TOMATOES
Mrs. Finis Green
206 East Cooper Avenue
Sedalia, Mo.

6 medium tomatoes
1 cup crab meat, tuna Chicken or ham, chopped
1 cup thick white sauce
⅓ cup chopped celery
1 tablespoon lemon juice
4 teaspoons Worcestershire sauce
1 tablespoon chopped pimento
½ cup dry bread crumbs
½ teaspoon salt
⅛ teaspoon pepper
¼ cup buttered bread crumbs

Cut slice from each tomato, scoop out part of center, sprinkle with salt, combine meat, white sauce, celery, lemon juice, Worcestershire sauce, pimento, bread crumbs and seasoning. Fill tomato shells. Sprinkle with buttered crumbs. Place in shallow baking dish and bake in moderate oven (375°) about 30 minutes. Serve 6.

BAKED EGG PLANT
Mrs. Dorothy Kinner
916 South Lamine

Peel one medium size egg plant and dice. Cook 15 min. in salted water. Drain and mash. Fry one cup sliced celery and ¼ cup chopped green pepper, ¼ cup chopped onion in hot fat for 5 or 6 minutes. Mix with 2 cups bread crumbs. Add 1 teasalt, ¼ teaspoon pepper and 2 beaten eggs. Press into greased baking dish. Dot with butter and grated or diced cheese. Bake 35 minutes at 375 degrees F.

"ESCALLOPED CORN AND TOMATOES"
Mrs. Dorothy Kinner
916 So. Lamine

Mix 2 cups each of canned corn and tomatoes, or 1 number 2 can of each, 1 tablespoon chopped onion, 2 teas. sugar, 1 teas. salt, ¼ teas. pepper. Add 2 tablespoons melted butter, and turn into a buttered baking dish or ramkins. Top with buttered bread or cracker crumbs and bake in medium oven until well browned on top.

BUTTER BEANS WITH TOMATOES
Mrs. Arthur Brill
505 East Tenth Street

This recipe published in K.C. Star was one used by Mrs. Ida S. Eisenhower, mother of "Ike."

1 cup dried lima beans (soaked). Boil with 2 strips of bacon cut in pieces. In another pan combine 1 tablespoon oil, 1 tablespoon butter, 1 tablespoon flour browned in the oil and better. Add 1 cup cooked tomatoes and 1 tablespoon sugar. Salt and pepper to taste. Combine mixtures and simmer about an hour on top of stove.

CORN OYSTERS
Mrs. Arthur Brill
505 E. 10th Street

To one cup of cooked whole grain corn add 5 tablespoon milk, 1 beaten egg, 1 tablespoon melted butter or salad oil. Sift ½ cup flour with 1 teaspoon baking powder, ½ teaspoon salt, 2 teaspoons sugar and pepper to taste. Mix together. Drop from tip of spoon into hot fat in a skillet. Fry until golden brown, turning to brown both sides.

DUTCH SPINACH
Mrs. Arthur Brill

Fry 4 slices of chopped bacon until crisp. Drain and add bacon to 3 cups of raw chopped spinach. To bacon drippings add 3 tablespoons of flour and blend thoroughly. Add 1½ cups hot water and cook over low heat until thick, stirring constantly Add 2 tablespoons sugar, 1 tablespoon vinegar, ¾ teaspoon salt, dash of pepper. Pour over spinach and stir until wilted. Garnish with 2 sliced hard-boiled eggs.

MUSHROOM MACARONI
Mrs. J. Russell Sharpe
503 South Grand Avenue
Sedalia, Mo.

Place contents of 7-oz. package of macaroni into 2 quarts boiling salted water. Boil 15 to 20 minutes until tender, drain off water, add ¼-lb. margarine or butter, ½ lb. diced Old English cheese an 1 can of mushroom soup diluted with ¼ cup milk, mix lightly, brown in moderate oven or until cheese is well blended with macaroni.

Scalloped Potatoes—Mushroom

Wash, boil 4 medium potatoes, when done and still warm remove jackets. Cut potatoes into small pieces, mix with 1 cup diced Old English cheese, salt and pepper and 1 can of mushroom soup diluted with ¼ cup milk, brown in moderate oven. Both of these are casserole dishes.

DELICIOUS BAKED BEANS
Mrs. William H. Schneider, R. 5.

Pick, wash and oak over night 4 lbs. navy beans, drain off in morning and cover with cold water. With a small pinch of soda, bring to a boil and drain, cover again with cold water and bring to the boiling point, drain and cover almost with warm water, and add a dime's worth of salt pork 1 can strained tomatoes, 1 cup of molasses, and salt and pepper to taste, and a little mustard. Put in covered pan and bake in oven several hours, until tender and brown. A cup of cream poured over when done adds greatly to the dish.

SOUTHERN POTATO CAKES
Chef Finis A. Green
121 South Ohio
Sedalia, Mo.

3 cups cold mashed potatoes
2 tablespoons flour
3 strips crisp bacon chopped
2 tablespoons chopped parsley
Dash of cayenne
Butter, Oleo, or shortening
1 egg beaten
4 green onions chopped
Cracker meal

Mix all these ingredients with your cold mashed potatoes thoroughly. Mold out in patties and roll in cracker meal, cracker crumbs or even flour will do. Fry in butter, oleo or shortening.

BAKED VEGETABLES
Mrs. Henry T. Junge
Cole Camp

2 cups sliced cabbage
2 cups diced potatoes
½ cup pork cut in cubes
2 cups fresh or canned tomatoes
2 large onions sliced
1 or 2 green peppers, cut fine

Put in pan and almost cover with water, then put in oven and bake 'til vegetables are tender You can vary the flavor by adding turnips, corn, okra, or any vegetables in season.

VEGETABLE PATTIES
Mrs. Adolph Kaiser
Cole Camp, Route 1

These are delicious. Mix all together:

1 cup raw carrots, chopped fine
1 cup raw potatoes, chopped fine
1 large onion, chopped fine
4 cups bread crumbs, moist
1 egg
½ tsp. sage
2 tsp. baking powder

Salt and pepper to taste, form into patties. Melt 2 tbsp. butter (or bacon drippings) in frying pan and place vegetable patties in pan. Cover and cook over slow fire 40 min. or set in oven and bake 40 minutes.

SWEET POTATOES WITH PINEAPPLE
Edna Miller
Otterville

Boil desired number of sweet potatoes until tender, slice and arrange in shallow baking dish and cover with pineapple slices.

Boil together ¾ cup brown sugar, ¾ cup pineapple juice, 2 tbsp. butter and ½ tsp. salt. Boil 2 min. and pour over sweet potatoes. Bake ½ hour in moderate oven, basting potatoes frequently with syrup. Top with marshmallows and brown lightly just before serving if desired.

"ESCALLOPED TURNIPS"
Mrs. Dorothy Kinner
916 South Lamine

Dice 4 or 5 medium size turnips. Cook tender in salted water. Drain. Butter baking dish. Place in this layers of seasoned turnips and rolled cracker crumbs until dish is full. Dot with butter and pour milk or cream over all. Bake until brown on top. 30 minutes.

CRANBERRY GLAZED YAMS
Catherine Scott
Nelson

Parboil 6 medium yams, or sweet potatoes. Peel, halve, and arrange in a buttered casserole. Combine the following ingredients:

1 cup whole cranberry sauce
½ cup water
¼ cup brown sugar
½ tsp. grated orange rind.

Boil gently for 5 minutes. Add 1 tbsp. butter. Pour over yams. Bake slowly (325° F) for a half hour, basting occasionally.

EGGPLANT—GOLDEN
Mrs. Carl Arnett
R.F.D. No. 2 - Green Ridge, Mo.

Pare one large eggplant. Slice in one inch thick slices and into wedge shaped pieces. Cover with boiling salted (1 t.) water and cook 15 minutes. Drain well and combine:

1 egg well beaten
½ cup milk
¼ cup cracker crumbs
1 t. salt

Hheat lard, ½ inch deep until very hot in mediu .nskillet.

Dip eggplant pieces in milk-egg mixture and fry until golden brown. Drain on absorbant paper or a clean towel. While remaining pieces are cooked this may be kept hot in an oven.

ASPARAGUS WITH EGG
Dorothy Kinner
916 South Lamine

Cook asparagus tender, one or two bunches. Lay in buttered baking dish. Season with salt and pepper and dot with 2 tablespoons butter. Beat 4 eggs and pour over the asparagus. Bake ten minutes in hot oven or until egg is set. This is nice to serve with boiled ham.

BAKED CABBAGE WITH CHEESE
Mrs. Toney Lee Schlup
Latham, Mo., Star Route

Cook small amount of cabbage in salt water for 10 minutes. Drain and place a layer of cabbage in bottom of greased baking dish, then a layer of crumbled crackers, followed by a layer of cheese. Repeat until all cabbage has been used, ending with cheese on the top. Pour cream or rich milk over all, season with butter, salt, and pepper and bake in a moderate oven until brown.

ESCALLOPED POTATOES
Mrs. T. L. Schlup
Latham, Mo., Star Route

6 med. size potatoes, sliced
1 onion, sliced

Put half of potatoes in baking dish, slice onion and sprinkle with flour, pepper, and salt. Put in remaining potatoes and sprinkle with more flour, pepper and salt. Add lump of butter and cover with rich milk. May be topped with a layer of cheese, if desired. Bake in a slow oven until tender.

SPANISH STYLE BROWN BEANS
Mrs. Myrtle Langston
Windsor, Mo.

Brown beans or pinto beans
2 medium onions
1 can tomato sauce
Salt and seasoning to taste
1 teaspoon chili powder

Cook beans in water about 1 hour. Then add onion, tomato sauce and chili powder, seasoning and salt. Cook until beans are done.

STUFFED CELERY
Mrs. J. Russell Sharpe
503 So. Grand Avenue
Sedalia, Mo.

1 1¼-oz. pkg. Roquefort cheese
1 3-oz. pkg. Philadelphia cream cheese

Mix together with 1 teaspoon of Worcestershire sauce and 1 tablespoon melted butter, 4 diced stuffed olives, thin with small amount of cream and spread on short lengths of pascal celery, sprinkle lightly with paprika, chill and serve.

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VEGETABLES

CAULIFLOWER AND CHEESE
Mrs. Myrtle Langston
Windsor, Mo.

Boil one medium size head of cauliflower without breaking the flowerlets apart and bake until tender in salt water in a large enough pan to keep from breaking the head, then place in a baking dish or pan, add two tablespoons butter and grated cheese over the top and bake until the cheese is melted.

CREAM POTATOES
Mrs. C. Smallwood
310 E. Johnson, Sedalia, Mo.

Dice cold potatoes, melt in sauce pan 1 T. butter for every cup of potatoes. Add the potatoes tossing them about in the butter, dredge lightly with flour 1 T. for each tablespoon of butter. Season with salt and pepper, cover with milk, allow to cook 5 minutes, and serve

CORN FRITTERS
Mrs. Jack Livengood
918 So. Kentucky

1 cup corn (cream style)
1 egg
1 tsp. salt
1 tbsp. sugar
½ cup milk
2 tsp. baking powder
1½ cups flour

Beat egg, add salt, sugar, corn and milk, then dry ingredients. Drop by teaspoonfuls in deep, hot fat.

POTATOES CASSEROLE
Mrs. Ed Walter
903 South Monroe Avenue
Sedalia, Mo.

Slice potatoes into a baking dish. Sprinkle with salt and pepper. Melt one tablespoon butter. Add to one well beaten egg, pour over potatoes, then cover top with grated cheese. Bake 30 minutes in a covered baking dish. When done remove lid and bake until a light brown.

VEGETABLE AU GRATIN
Mrs. Ted Akin
405 Thurston St. - Versailles, Mo.

2 Cups cooked vegetables
Medium white sauce
½ cup buttered crumbs
¼ cup grated cheese

Combine vegetables with white sauce. Place in buttered casserole, sprinkle with the buttered crumbs and grated cheese. Bake until brown.

Temp. 350°. Time 20 minutes.

If you're watching your budget serve plenty of root vegetables such as beets, onions, turnips, parsnips, carrots. They offer excellent nutrition to your family, too. Dice, slice, or mash them and season them well with salt, freshly-ground and plenty of butter or margarine.

New to grocery shelves — and kitchen cupboards—is a condensed consomme. It's a clear amber broth with chicken plus vegetable flavor. It's an excellent base for onion soup, and it's also good to use for stock for sauces. When you make the soup experiment with the amount of water you add to the contents of the can so that you get just the flavor strength you particularly enjoy.

A good quickly-made snack can be prepared from English muffins. Toast the muffin halves, spread them lightly with butter or margarine, add a layer of tomato and one of cheese and then put under the broiler again for a few minutes until the cheese bubbles.

Next time you make up a package of ginger cake try folding a cup of cut-up shredded coconut into the batter before baking. Serve hot with orange sauce for delicious dessert.

After you open a package of dry skim milk always store in a tightly covered container. If you want to keep it in the refrigerator be sure to put it in an airtight container.

CARROT LOAF
Mrs. J. N. Yount
Lincoln, Route 2

1½ cups cooked carrots
2 eggs, well beaten
1½ cups milk
12 soda crackers (rolled fine)
2 tbsp. butter
1 tsp. salt
Dash of black pepper

Mash carrots well and add to eggs, milk, cracker crumbs, butter, salt, and pepper. Mix together and pour in a well-greased baking dish, bake in oven about 375° until golden brown. Do not put this too thick in your baking dish. Have it about 1½ inches thick in dish.

CORN PUDDING
Mrs. Archie M. Decker
1421 So. Ohio Ave.

1 can corn
2 eggs, well beaten
¼ cup sugar
½ cup sweet milk
1 tbsp. butter
1 tsp. corn starch

Salt and pepper to taste. Bake in oven until brown.

Serve carrots in different ways: they're good mixed with diced cooked celery and seasoned with butter or margarine, salt and freshly-ground pepper. Or shred the raw carrots and mix them with crumbled crisp-cooked bacon and mayonnaise to serve on greens for a salad or in a sandwich.

Desserts, Ice Cream, Pies, Pastries, Cakes, Puddings

MARBLE CAKE
Mrs. Joe Elliott
911½ South Ohio

WHITE PART—
½ cup butter—1 cup white sugar
½ cup sour cream
1 tsp. cream of tarter
½ tsp soda—2 cups flour
Whites of 8 eggs
BROWN PART—
Yolks of 4 eggs
1 cup brown sugar
½ cup molasses
½ cup sour cream
½ tsp. soda—½ tsp. salt
½ tsp. cinnamon, cloves, allspice, nutmeg, black pepper
½ cup butter
2 cups flour
1 cup raisins and nuts

Mix and add. Put alternately in pan and bake in moderate oven.

PLAIN YELLOW CAKE
Mrs. Clarence Kruse
905 So. Sneed

6 Eggs
1 Cup sugar
1 Cup flour
1 Teaspoon baking powder

Beat egg yolks until thin and lemon colored. Add sugar and beat until fluffy. Add flour and baking powder. Beat egg whites stiff and fold in the mixture and flavor with lemon.

Bake 30 minutes at 250 degrees F.

Delicious with seven minute frosting.

WHITE LAYER CAKE
Mrs. P. L. Strole
618 S. Barrett Avenue

1 cup butter
2 cups sugar
3 cups flour (cake)
4 egg whites
½ teaspoon salt
1 cup sweet milk
1 tsp. vanilla extract
2¼ tsp. baking powder.

Cream shortening well; add sugar gradually, beating until light and fluffy, add flavoring, then egg whites beating well. Add sifted dry ingredients with milk, beating until smooth. Pour batter into 3 round 9-in. layer pans 1-inch deep, bake in moderate oven 375 degrees for about 25 minutes. Let cool and ice with white boiled icing.

ONE CRUST CHERRY PIE
Mrs. Thomas Hampton
1003 East Fifth

No. 2 can of cherries
¾ cup sugar
3 tbsp. cornstarch
¼ tsp. salt

Simmer cherries in ¾ cup of juice and ½ cup of sugar five minutes. Mix remaining sugar, cornstarch and salt thoroughly. Stir into cooked cherries slowly, until smooth. Simmer five minutes longer, stirring slowly. Let cool. Pour into cooled pastry shell. Serve with whipped cream (sweetened).

DUTCH COCOA CREAM CAKE
Mrs. F. R. Hampy
Star Rt., Smithton

Have all ingredients room temp. Preheat oven to 350° (mod.). Grease well and flour 2 round layer pans, 8 inches wide, 1¼ in. deep. Sift flour before measuring, spoon in lightly, do not pack measure, all ingredients level.

Sift together:

1½ cups sifted flour
1¼ cups sugar
3 tsp. baking powder
1 tsp. salt
¼ cup cocoa

Make a well in sifted ingredients and add: ½ cup shortening, 1 tsp vanilla, ⅔ cup evaporated milk (undiluted). Beat vigorously with spoon 2 minutes by clock, 150 strokes per min, or electric mixer 2 min. Add: remaining ⅓ cup evaporated milk, 2 unbeaten eggs.

Beat 2 more min. Bake 30 to 35 min. Cool. With sharp knife, split layers in half crosswise; making 4 layers. Beat 1 tsp vanilla, 4 tbsp. powdered sugar into 1½ cups whipped cream. Spread between layers, melt together over hot water, 4 tbsp. shortening and 6 tbsp. cocoa. Pour 5 tbsp. scalding hot milk over 2 cups powdered sugar and ¼ tsp. salt. Stir until dissolved. Frost top and sides

DATE CAKE
Mrs. Flora E. Fox
321 West 10th Street
Sedalia, Mo.

2 cups dates chopped fine
Pour over 2 cups boiling water
2 teaspoons soda, let cool
2 tablespoons butter
2 cups sugar, cream together

Add 2 eggs, 3 cups flour 2 teaspoons baking powder ½ teaspoon salt, 2 teaspoons vanilla, 1 cup nuts. Make in loaves. Moderate oven. Bake 1 hour.

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ORANGE JUICE CAKE
Miss Hazel Giffen
921 West Sixth Street

2 cups sifted cake flour
2 tsp. baking powder
¾ tsp. salt
2 tsp. grated orange rind
1 tsp. vanilla
½ cup shortening
1¼ cups sugar
2 egg yolks, unbeaten
⅔ cup orange juice
2 egg whites, unbeaten

Sift flour, measure, add baking powder and salt and sift together three times. Add orange rind and vanilla to shortening and cream well, add one cup of the sugar gradually and cream together until light and fluffy. Add ¼ of the flour and mix well. Add egg yolks to orange juice and beat slightly to break up yolks; add to creamed mixture, alternately with remaining flour, a small amount at a time, beating after each addition until smooth.

Beat egg whites until foamy, add remaining ¼ cup sugar gradually, and continue beating until stiff. Add to batter and beat very thoroughly. Turn into two 8-inch layer pans, which have been greased and lightly floured. Bake in moderate oven (375° F) 25 minutes or until done. Use an orange frosting between layers and on top. (All measurements are level).

BUTTER BRICKLE CAKE
Mrs. G. A. Rabourn
1212 South Lamine

1. Sift together in a bowl
2 cups of cake flour
1¼ cups sugar
3¼ teaspoons baking powder
1 teaspoon salt
2. Add ½ cup high grade shortening
⅞ cup milk
1½ teaspoon vanilla
3. Beat with an electric mixer on slow speed 2 minutes
4. Add 3 large eggs and beat 2 more minutes.

Bake about 30 minutes at 350°.

BROWNED BUTTER ICING

Melt ¼ cup butter until golden brown, remove from heat, add 2 cups confectioners sugar, 2 tablespoons of cream, 1¼ teaspoons vanilla, stir in 1 tablespoon hot water.

Beat vigorously until cool and consistency to spread (if it gets too thick to spread add a little cream.)

SUNSHINE CAKE
Mrs. Otto Vajen, Mora, Mo.

5 eggs
1 cup sugar
1 cup sugar, ½ teaspoon extra
1 level cup cake flour
½ teaspoon cream of tarter
A pinch of salt
Vanilla
Sift flour and measure

Beat whites of eggs to a foam add cream of tarter, whip until stiff and dry. Add sugar to whites and fold in the egg yolks, flavoring and flour. Bake 30 min. in an ungreased cake pan. Do not remove until cool.

PUMPKIN LOAF CAKE
Mrs. E. J. Brauer
Versailes, Mo.

½ cup butter
½ cup sugar
1 cup brown sugar
2 eggs
2¾ cups sifted cake flour
1 teaspoon baking soda
4 teaspoons baking powder
¼ teaspoon salt
½ cup sour milk
¾ cup cooked pumpkin
1 teaspoon maple extract
1 cup finely chopped walnuts

Cream butter and sugars together until light. Beat eggs until light. Blend eggs into creamed mixture. Sift dry ingredients together and add alternately with sour milk and pumpkin to form a smooth batter. Stir in flavoring and nuts. Pour into a loaf pan lined with waxed paper. Bake in a moderate oven (350°) 1 hour.

UPSIDE-DOWN CAKE
Miss Hazel Giffen
921 West Sixth Street

3 tbsp. butter
½ cup brown sugar
4 slices pineapple
Marachino cherries
⅓ cup shortening
½ cup sugar
1 egg, unbeaten
1 tsp. vanilla
1¼ cups sifted flour
¼ tsp. salt
1½ tsp. baking powder
½ cup syrup from the pineapple slices.

TOPPING

Melt 3 tablespoons butter or margarine in an 8-inch square pan, sprinkle with ½ cup brown sugar, arrange over sugar the slices of pineapple with halves of marachino cherries in the centers.

CAKE BATTER

Gradually add sugar to shortening, creaming 'till fluffy. Add egg and vanilla and beat well. Add alternately small amounts of sifted dry ingredients and pineapple syrup, beating smooth after each addition. Spread batter over pineapple slices in pan, and bake in moderate oven (350°) 50 or 60 minutes. Let stand 5 minutes, then turn out on plate. Serve warm. Serves 6 or 8.

SUET PUDDING
Mrs. George W. Walk
1308 So. Kentucky

3 cups bread crumbs, dry and fine
1 cup granulated sugar
1 cup suet, ground
2 cups seedless raisins
½ tsp. salt
¼ tsp. nutmeg
1 tsp. cinnamon
1 cup sour milk or cream
2 eggs well beaten
1 tsp. vanilla
1 level tsp. soda disolved in little hot water.

Blend bread crumbs, suet, raisins, sugar, together, add cinnamon, eggs, cream, then soda and vanilla. Mix thoroughly, pour into well-greased mold. Use wax paper and tight cover. Steam 3 to 4 hours. Serve hot—will make 2-qt. mold. Plump raisins in hot water, drain dry, cut.

Serve with foamy pudding sauce.

CHERRY PUDDING
Mrs. L. J. Brown
1212 Liberty Park

1 egg
1 cup sugar
2 tbsp. butter
1 cup flour
Pinch salt
1 cup cherries
3 tbsp. cherry juice
1 tsp. soda
1 tsp. vanilla

Beat eggs, sugar and butter until blended. Dissolve soda in cherries and cherry juice and add to creamed mixture; then add sifted flour and salt mix well. Add vanilla. Bake at 375°. Serve with sauce made as follows: 1 cup sugar blended with ½ cup flour, pinch of salt, lump of butter. Add boiling water until thick as desired, flavor to taste, nutmeg preferred.

MINCEMEAT
Mrs. P. L. Strole
618 South Barrett avenue

1 pound cooked beef shank, chuck or neck meat
1 cup meat stock
½ pound suet
4 pounds apples
1 pound currants
1 pound seeded raisins
1½ pounds brown sugar
1 quart cider
2 tsp. salt
2 tsp. nutmeg
2 tsp. cloves
3 tsp. cinnamon
5 tbsp. lemon juice

Pare, core and chop apples. Chop together currants and raisins. Add apples, sugar, cider and meat stock. Cook about five minutes. Grind meat and suet. Add with seasoning to apple mixture. Simmer one hour, stirring frequently to prevent burning. Add lemon juice. This mincemeat may be made ahead of time and canned. (Yield: 4 quarts.)

ANGEL FOOD PIE
Mrs. J. W. Morrow
Cole Camp, Mo.

4½ tablespoons cornstarch.
¾ cup sugar
1½ cups boiling water
½ teaspoon salt
3 tablespoons sugar
½ tablespoon vanilla
1 9-inch baked pastry shell or pie crust made of graham crackers or vanilla wafers
½ cup whipping cream
½ square bitter chocolate

Mix cornstarch and sugar (¾ cup) in sauce pan, add boiling water, stirring until thick and clear. Add salt to egg whites and beat until stiff, add the three tablespoons sugar and vanilla and beat until creamy, continue beating while pouring hot cornstarch mixture over beaten egg whites and fill pastry shell or pie crust—cool. Whip the cream and spread on pie, grate chocolate over the pie on a coarse, or fairly coarse grater, such as a nutmeg grater. Let cool completely before serving.

EGGS ROLL
Miss Blandena Hughes
313 E. Johnson

½ cup Crisco dissolved in 1 cup boiling water.
3 eggs, beaten, with ½ cup of sugar, 1 teaspoon salt.
1 cake of Fleischman's yeast in ¼ cup of warm water.

When water and Crisco cool, When water and Crisco cool, stir in other mixture and sift enough flour to make stiff enough to work on board.

The secret of light rolls is to use as little flour as you can. Put in crock to rise. To have for dinner make out roll and put in pan and let rise and bake.

SOUR CREAM CAKE
Mrs. George Bestgen
Bunceton, Mo.

3 cups cake flour (scant) sifted before measuring
2 cups sugar
1 cup slightly sour cream
¾ cup sweet milk
3 eggs
½ tsp. soda
2 tsp. baking powder
Vanilla

Cream eggs and sugar thoroughly. Add cream dissolved with soda. Add sweet milk, flour and baking powder sifted together, vanilla and salt. Bake in 375 degree oven.

LEMON MERINGUE PIE
Mrs. G. A. Rabourn
1212 South Lamine

For 9-in pie
1½ cups sugar
6 tablespoons cornstarch
1½ cups boiling water
3 egg yolks
3 tablespoons butter
Juice of 2 large lemons
1½ tablespoon of rind grated

Mix sugar and cornstarch. Stir in boiling water, cook over direct heat, stirring constantly until mixture thickens, set over boiling water and cook 10 minutes longer. Beat egg yolks and add the hot mixture and cook 5 minutes longer. Remove from over hot water.

Blend in butter, lemon juice and rind. Pour in a baked pie shell, cover with meringue.

"Meringue"—3 egg whites, ¼ teaspoon cream tartar, 6 tablespoons sugar. Bake 15 to 20 minutes in slow oven.

APPLESAUCE CAKE
Mrs. Ted Akin
405 Thurston Street
Versailles, Mo.

½ cup shortening
1 cup brown sugar
2 eggs beaten
2 cups sifted cake flour
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
1 teaspoon soda
¾ cup chopped raisins
1 cup chopped nuts
1 cup cold applesauce

Cream shortening, add sugar and cream until well blended. Add beaten eggs. Blend well. Sift together flour, salt, spices and soda. Stir in raisins and nuts, add flour mixture alternately with applesauce to egg mixture, beating smooth after each addition. Pour into well greased baking pan 5x10 inches and make at 350 degrees for 45-60 minutes.

HEALTH COOKIES
Mrs. George Bestgen
Bunceton

1 cup shortening
1 cup white sugar
1 cup brown sugar
3 eggs
2 cups sifted flour
1 tsp. baking powder
3 tbsp. hot water
2 cups corn flakes
1 cup rolled oats
1 cup cocoanut
1 tsp. vanilla, pinch of salt

Cream shortening and sugar, add eggs one at a time and cream. Add dry ingredients, add hot water and vanilla, add oats, corn flakes and cocoanut and nuts, drop teaspoonful on greased cookie sheet and bake in a moderate oven 375° F. 15 min.

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DARK FRUIT CAKE

Mrs. C. W. Thomas
910 East Fourteenth Street
Sedalia, Mo.

1 cup butter
½ cup sugar
½ cup honey
5 eggs
6 tablespoons orange juice
2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon allspice
½ teaspoon nutmeg
½ teaspoon cloves
¼ pound citron
¼ pound lemon peel
¼ pound orange peel
½ pound candied cherries
½ pound almonds
½ pound candied pineapple
½ pound raisins
¼ pound dry coconut

Cream butter and sugar. Beat in honey and then add 5 whole eggs, beating vigorously. Add orange juice, and then all dry ingredients that have been sifted together. (Reserve part of flour to mix with fruits and nuts that have all been chopped fine.) Lastly add this fruit and nut mixture. Spread into 3 bread pans that have been greased and lined with wax paper. Bake in a 300-degree oven for 1½ hours. When cold store in plastic bags and put in an air-tight can until ready to use.

UPSIDE-DOWN CHERRY PUDDING

Miss Jo Ann Gehlken
1610 South Stewart Ave.

1½ cups flour
2 tsp. baking powder
½ cup butter
1 cup milk
1 cup sugar
1 egg
1 teaspoon vanilla
(Sauce)
1 cup sugar
1 No. 2 tin sour red cherries
½ cup boiling water

Sift flour, measure and re-sift twice with baking powder and salt. Cream butter, add sugar gradually and continue creaming until light and fluffy. Beat in egg, stir in vanilla. Add sifted ingredients with milk, beginning and ending with flour and beating well. Beat well after each addition. Pour into a buttered 9-inch square pan. Prepare sauce by heating sugar and cherries, juice and boiling water and pour over the bottom. Place in modera oven 350 degrees, and bake about 35 to 44 minutes or until pudding begins to shrink from side and top brown. Done cherries will be on bottom. (Very good).

MAPLE NUT CAKE

Mrs. C. Smallwood
310 East Johnson
Sedalia, Mo.

½ cup shortening
½ cup sugar
3 eggs
½ cup maple syrup
1½ cup flour
½ tsp. salt
¼ tsp. nutmeg
1½ tsp. baking powder
½ tsp. cinnamon

Cream shortening, add sugar slowly, beating in well. Add egg yolks and beat until well blended. Add maple syrup and mix well. Sift together dry ingredients and add to first mixture. Fold in stiffly beaten egg whites. Bake in two greased 8-inch layer cake pans in moderate oven (375° F.) about 25 minutes.

DATE CAKE

Mrs. Dave Shields
Houstonia, Mo.

1 cup dates, cut fine, put in a bowl and pour over this 1 cup boiling water and 1 teaspoon soda, let cool while fixing the rest.

1 cup sugar creamed with 1 teaspoon butter, add 1 egg beaten well. Add cool date mixture and add 1¾ cup flour and ½ cup walnuts. Bake 15 or 20 minutes in a slow oven.

BLACK MAGIC CHOCOLATE CAKE

Miss Florine Oelrichs
1009 West Third St.

4 squares unsweetened chocolate
4 tbsp. shortening
2 cups sugar
2 egg yolks
1¾ cups milk
¾ tsp. salt
2 cups flour
1 tsp. vanilla
1 tsp. soda

Melt chocolate and shortening in top of a 2-quart double boiler. Remove from boiling water and cool to lukewarm. Then add sugar and mix well. Combine egg yolks with 1 cup of the milk, add to chocolate mixture and blend. Add salt and flour and beat until smooth. Add vanilla and ½ cup more of the milk and stir until smooth. Dissolve soda in remaining ¼ cup milk and stir quickly into batter. (Batter will be thin) Turn into 2 9-inch layer pans which have been lined on bottoms with paper, then greased. Bake in moderate oven (350 degrees F.) 30 minutes or until done. Gently fold (do not beat) two squares unsweetened chocolate, melted and cooled, into seven-minutes frosting after removing from heat Spread between layers and on top and sides of cake.

ADA'S BLACKBERRY CAKE

Mrs. Ben Bradley
401 West Eighteenth Street

2 cups cake flour
3 tsp. baking powder
½ tsp. salt
¼ cup shortening
1 cup sugar
2 eggs
¾ cup milk
1 tsp. vanilla
1½ cup crushed blackberries

Sift and mix dry ingredients Cream the sugar and shortening until light and fluffy. Add beaten eggs and mix thoroughly. Then add sifted ingredients with milk and vanilla, ther crushed blackberries. Beat thoroughly. Bake in two greased 8-inch layer cake pans in moderate oven (350° F.) about 30 minutes. Your favorite icing may be used.

HOT WATER ANGEL FOOD CAKE

Mrs. George Bestgen
Bunceton, Mo.

2 cups cake flour
2 cups sugar
¼ tsp. salt
1 cup boiling water
5 egg whites
½ tsp. cream of tartar
2 tsp. baking powder

Sift flour once and measure Sift all together five or six times, then pour 1 cup boiling water over flour and sugar mixture. Set and let cool. Beat five egg whites to a foam. Add ½ tsp. cream of tartar, 2 tsp. baking powder and continue beating whites until stiff Add to first mixture. Add flavor Bake in oven at 375 degrees for 30 minutes or longer.

MOTHERS DATE ORANGE CAKE

Mrs. Wm. Schlomer
Route 1
Marshall, Mo.

1 Cup granulated sugar
½ Cup shortening
1 Teaspoon vanilla
2 Eggs, well beaten
1 Cup sour milk
2 Cups flour
1 Teaspoon soda
½ Teaspoon baking powder
½ Teaspoon salt
1 Cup dates
1 Cup nuts
Grated rind of orange, save juice

Cream sugar and shortening Add vanilla, eggs and mix well Add sifted dry ingredients alternately with milk. Add dates, nuts and orange rind. Bake at 350 degrees for 30 minutes. Just before you take the cake out of the oven, pour orange juice over cake and sprinkle with sugar. Return to oven a few minutes.

MARBLE CAKE

Mrs. C. H. Barton
1601 South Monroe Avenue
Sedalia, Mo.

Dark Part

½ cup butter
4 yolks eggs
1 teaspoon baking powder
½ cup milk
1 teaspoon all kinds of spices
1 cup brown sugar
2½ cups flour
½ cup raisins

Light Part

½ cup butter
½ cup milk
1 teaspoon baking powder
4 egg whites
1 cup light sugar
2½ cups flour
Vanilla to flavor

Mix as for any cake and drop by big table spoons—first dark then light in a large greased cake pan and bake until done.

BANANA NUT LOAF

Mrs. G. A. Rabourn
1212 South Lamine

¼ cup shortening
¾ cup sugar
1 egg
¾ cup bananas (about 2)
3 tablespoons buttermilk
2 cups flour
½ teaspoon double action baking powder
½ teaspoon soda
¼ teaspoon salt
½ cup chopped nuts

Bake one hour at about (350°) in a pan 5x10x3.

BANANA ICE CREAM

Mrs. L. G. Brown
1212 Liberty Park
Sedalia, Mo.

1 cup mashed ripe bananas (2 to 3)
2 tsp. lemon juice
¼ cup sugar
¼ tsp. salt
⅓ cup milk
2 egg whites
1 cup whipping cream
2 egg yolks
1 tsp. vanilla

Mix bananas and lemon juice together. Add sugar, salt and milk, stirring until mixed. Beat egg whites until stiff. Whip cream until thick and shiny but not stiff. Beat egg yolks until thick. Combine banana mixture, egg whites, egg yolks, cream and vanilla. Turn into freezing trays and freeze with indicator at coldest setting, stirring every 30 minutes until it begins to hold its shape. Freeze until firm.

SIMPLE WHITE CAKE

Mrs. Clarence Church
Windsor, Mo.

½ Cup short ning
1½ Cups sugar

Cream together and add sifted dry ingredients.

2½ Cups cake flour
½ Teaspoon salt
2½ Teaspoons baking powder

Add alternately with 1 cup cold water 2 teaspoons vanilla. Last beat in 2 unbeaten egg whites, one at a time. Bake in 2 layers in 350 degree oven 35 minutes.

TROPICAL ORANGE PIE FILLING

Mrs. Eugene Rayl
Richland, Kas.

¾ cup sugar
⅓ cup flour
¼ teaspoon salt
1¼ cup milk
3 egg yolks
½ cup orange juice
2 tablespoons lemon juice
1 tablespoon grated orange rind

Mix sugar, salt, flour and milk. Cook over hot water 20 minutes. Add beaten egg yolks, cook 5 minutes more. Add juices and rind, pour in baked pie shell when cool. Top with uncooked meringue of egg whites beaten stiff with sugar. Decorate with coconut and cherries.

CARMEL CREAM CAKE

Mrs. Clarence Lane
Route 1
Bunceton, Mo.

1 Cup brown sugar
1 Cup sour cream
1 Egg
2 Cups flour
¼ Teaspoon salt
1 Teaspoon baking powder
1 Teaspoon cocoa
1 Teaspoon vanilla
½ Cup cold water

But the first 3 ingredients in a bowl and blend well, then slowly add the next 4 ingredients. Alternately with the cold water, then add vanilla. Bake in a pan 8x8x2. Bake with oven 350 degrees and bake 30 minutes.

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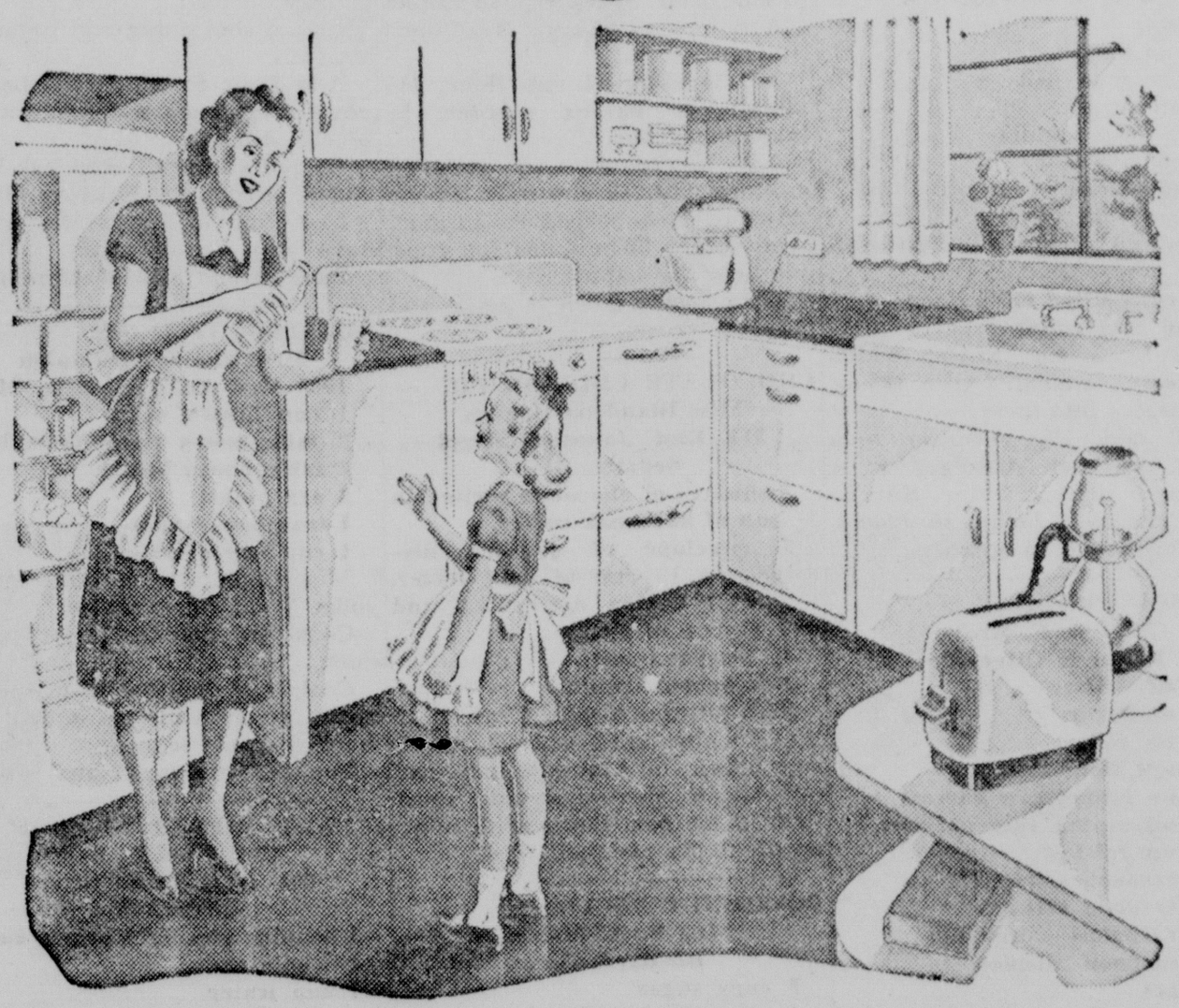

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APPLESAUCE FRUIT CAKE

Mrs. E. J. Brauer
Versailles, Mo.

1 cup butter
1½ cups sugar
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon allspice
3 cups sifted flour
½ teaspoon soda
1 cup chopped raisins
½ cup chopped dates
½ cup chopped figs
½ cup chopped mixed candied fruits
½ cup chopped nuts
2 eggs
2 cups applesauce

Cream butter and add sugar gradually with spices, creaming until light. Sift flour, salt, and soda together. Dredge fruit and nuts in ½ cup or the flour. Beat eggs until light and add alternately with the remaining flour, stirring until well blended. Stir in dredged fruit and nuts, and the applesauce. Bake in a greased tube pan in a (325°) oven about 1½ hours.

RAISIN CREAM PIE

Mrs. Thomas Hampton
1003 East Fifth

1 cup raisins, cooked till plump, drained and cooled
1 cup milk
½ cup sugar
2 egg yolks
2 tbsp. flour
1 tsp. butter
1 tsp. vanilla

Mix sugar, salt and flour. Beat egg yolks lightly and add milk. Then add flour mixture slowly. Pour over raisins and cook till thick. Add butter. When slightly cool add vanilla. Put in cooled baked pie crust. Top with meringue and brown.

COLD WATER COCOA CAKE

Mrs. Walter Calhoun
Route 4, Sedalia, Mo.

Cream:
½ cup butter
¼ teaspoon salt
1 cup sugar
1 teaspoon vanilla
Blend and add:
½ cup cocoa
½ cup cold water
Then add alternate to that mixture:
2½ cups sifted cake flour
1 cup cold water

Fold in 3 egg whites which have been beaten stiff with ¾ cup sugar beaten into them.

Last: add 1½ teaspoon soda which has been dissolved in 1 tablespoon boiling water. Stir in well. Bake in 2 layers in (350°) oven for about 35 minutes.

CARROT PUDDING

Mrs. D. C. Grove
Route 1, Otterville

½ Cup butter
1 Cup sugar
¼ Cup milk
2 Cups flour
1 Cup grated raw carrots
1 Cup grated raw potatoes
1 Cup raisins
1 Teaspoon soda
¾ Teaspoon salt
2 Teaspoons cinnamon
1 Teaspoon allspice
2 Eggs

Cream butter and sugar, beat in eggs one at a time, add milk, dry ingredients, carrots and potatoes and let stand for two or three hours. Pour into 2 pound oiled tins and steam with lids on (¾ full). Serve with hard sauce or whipped cream.

MOLASSES PIE

Mrs. Dave Shields
Houstonia, Mo.

1 cup sugar
1 cup white Karo syrup
3 eggs
Pinch salt
Nut meats

Beat eggs, add to sugar and syrup mixture, pour into unbaked pie shell. Sprinkle generously with nuts. Bake slowly 1 hour.

FRUIT CAKE

Mrs. Chloe Wilson
623 South Lafayette avenue
Sedalia, Missouri

Grease two 5½ in x 10½ loaf pans and line with waxed paper or 1 fruit cake pan.

Cream
1 cup shortening
1½ cups brown sugar
Add
6 beaten egg yolks
⅓ cup fresh orange juice
⅓ cup heated molasses, sorghum
Stir in
⅔ cup thick, sweetened whole cranberry sauce
Mix together
1 cup chopped dates
2½ cups mixed candied fruit finely chopped
2 cups raisins
1 cup currants
1 cup finely chopped walnuts
Sift together
2 cups sifted flour
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon cinnamon
1 teaspoon baking soda

Add three tablespoons sifted dry ingredients to fruit and nut mixture and shake in a paper sack.

Add fruit-nut mixture and dry ingredients to creamed mixture.

Fold in
6 egg whites stiffly beaten

Pour batter into pans.

Bake at 275° for 3 hours. Put a large pan of cold water on oven bottom when cakes go in. Cool in pan or pans.

BLUSHING BETTY RHUBARB

Mrs. Joe Whitlow
Route 4, Windsor, Mo.

Combine 3 cups cubed rhubarb and ¾ cup sugar.

Toss so rhubarb is coated with sugar. Place in bottom of custard cups or baking dish.

Cream 2 tablespoons shortening, ⅓ cup sugar, ½ tablespoon vanilla

Add 1 egg—beaten. Beat until fluffy.

Sift together—1 cup flour, 1½ tablespoons baking powder, ¼ tablespoons salt.

Add alternately to creamed mixture with ⅓ cup milk. Spoon batter over rhubarb. Bake in mod. oven (350°) 30 minutes for cups, one hour for baking dish.

Turn upside down to serve and pass the cream.

CHOCOLATE CHIFFON PIE

Miss Blandena Hughes
313 East Johnson Street
Sedalia, Mo.

2 squares of chocolate melted in ½ cup of hot weak coffee.
1 envelope of gelatine dissolved in ⅛ cup of cold water.
3 well beaten egg yolks, and add ½ cup of sugar
¼ teaspoon salt
1 teaspoon vanilla

Mix all the above. Then beat 3 egg whites stiff, add ½ cup of sugar. Stir in cholocate mixture, put in pie shell and chill until firm in ice box. Serve with whip cream. Bake pie shell first.

DOUGHNUT RECIPE

Mrs. S. A. McNish
Richland, Kas.

2 cups sugar
1 cup sweet milk
2 tablespoons lard
3 tablespoons baking powder
4 eggs

Flour enough to roll easy. Fry in hot fat until brown.

BANANA CAKE

Mrs. L. J. Wright
605 North Stewart Avenue
Sedalia, Mo.

3 cups sifted cake flour
2 teaspoons soda
1 cup lard
2 cups sugar
¾ cup milk
2 eggs slightly beaten
1½ cups mashed bananas (3 or 4 medium)

Sift together flour and soda, cream lard thoroughly. Add sugar gradually and cream until light and fluffy. Add 2 tablespoons milk, then eggs. Add dry ingredients and remaining .milk alternately, beatitng thoroughly after each addition. Fold mashed bananas into batter and pour into cake pans (2 9-inch layer pans with wax paper). Bake in (350°) 25 to 30 minutes. Ice with your favorite icing.

RED DEVIL'S FOOD CAKE

Mrs. E. B. Kinkead
Warsaw, Missouri

1 cup water (not hot)
1½ teaspoons soda
½ cup cocoa
⅔ cup butter
1¾ cups sugar (white)
2 eggs
1 teaspoon vanilla
2½ cups flour
½ cup sour milk

Mix water, soda and cocoa together, let stand until rest of cake butter, add sugar gradually) cream butter, add sugar gradually, beat well, add eggs one at a time, beating well after each addition, add flour and salt sifted together, mix with milk, add vanillia, then the chocoate mix, pour into greased flour pan.

POPPIE SEED CAKE

Mrs. Thomas Hampton
1003 East Fifth, Sedalia, Mo.

1½ cups sugar
½ cup shortening—butter
2 cups flour
2 teaspoons baking powder
⅔ cup poppie seed
1¼ cups milk
3 egg whites
Pinch salt, vanilla

Soak seed in milk over night, or at least ½ day.

Cream shortening and sugar together.

Add flour to which the baking powder has been added and sifted several times.

Do not stir until seed has been added. Mix well. Next vanilla.

Last, fold in egg whites which have been beaten stiff.

Bake in loaf at 350° 45 minutes

BUTTERSCOTCH PIE

Mrs. Thomas Hampton
1003 East Fifth, Sedalia, Mo.

1 cup brown sugar
2 tablespoons flour (rounding)
2 tablespoons butter
2 egg yolks
1 teaspoon vanilla
1 cup warm water

Mix sugar, flour, add beaten yolks. Then warm water.

Cook in double boiler until thick.

Cool, add vanilla, 2 teaspoons burnt sugar can be added for more desired richness.

Top with meringue and brown.

ICING FOR CAKE "Original"

Mrs. Flora E. Fox
321 West Tenth Street
Sedalia, Mo.

1 heaping cup light brown sugar
1 whole egg
1 cup water
Dash salt
Butter size of walnut
Mix well together
Stir while cooking until thick
Take off heat, beat until cool
If too thick, add a drop of water.

APPLESAUCE CHOCOLATE CAKE

Mrs. Thomas Hampton
1003 East Fifth

1 cup sugar
¾ cup margarine
1 cup sweet applesauce
2 cups cake flour
2 egg yolks
¾ cup sour milk
1½ tsp. soda
1 tsp. cinnamon
¼ tsp. cloves
¾ tsp. nutmeg
½ tsp. salt
½ cup cocoa
½ cup nut meats

Cream shortening and sugar. Add beaten egg and beat well. Then dry ingredients which have been sifted several times, alternately with the sour milk. Add nut meats last. Bake at 350° F.

JAM CAKE

Mrs. William Branstetter
1200 South Missouri avenue
Sedalia, Missouri

2 cups flour
1 teaspoon soda
½ teaspoon salt
½ cup butter
2 teaspoons cinnamon
½ cup thick, sour cream
1 teaspoon cloves and allspice
½ teaspoon ginger
1 cup sugar
3 eggs
1 cup preserves or jam

Sift flour, soda and salt. Cream butter and spices, add sugar and cream until light. Add eggs one at a time, beating after each addition, add flour, alternating with sour cream beating well, fold in jam or preserves and bake in three 9-inch layer pans in a slow oven. Nuts may be added if desired.

ANGEL FOOD CAKE

Mrs. John W. Kelley
Route 5
Sedalia, Missouri

Sift before measuring:
1 cup cake flour
Combine it with:
½ cup sugar
Sift these ingredients 3 times
Place on a platter.
1½ cups egg whites
½ teeaspoon salt

Whip them until foamy. Add 1½ teaspoons cream of tartar. Whip them until stiff but not dry. Fold in, about 2 tablespoonfuls at a time: 1 cup sifted sugar. Fold in flour mixture in about 4 parts. Fold in:

½ teaspoon almond extract
1 teaspoon vanilla extract

Pour batter into ungreased 10 inch tube pan. Bake cake in a 425° oven for 30 minutes. Invert pan and let stand for 1½ hours before removing cake from pan.

APPLE DUMPLINGS

Mrs. Thomas Hampton
1003 East Fifth

½ cup brown sugar
½ cup white sugar
Heat:
½ cup butter and
1½ cup water
Mix:
1 heaping cup flour
1 tbsp. sugar
1 rounded tbsp. shortening
2 tsp. baking powder
¼ tsp. salt
½ cup milk or a little more
2 apples, diced thin

Mix dry ingredients with shortening. Then add milk and apples. Drop in heated mixture. Bake at 325° F. until done.

BANANA CAKE

Mrs. Flora Fox
321 West Tenth Street
Sedalia, Mo.

¾ cup nucoa
1 cup brown sugar
1 cup white sugar
4 eggs well beaten
3 cups flour
½ teaspoon salt
8 tablespoons sweet milk
2 cups banana pulp
3 level teaspoons soda
1 cup chopped nuts

Cream butter and sugar add eggs, add banana and milk. Take soda and add with part flour, mix all well together. Two layers. Moderate oven.

OPEN FACE APPLE PIE

Mrs. Thomas Hampton
1003 East Fifth, Sedalia, Mo.

Mix 1 cup sugar with 2 tablespoons flour. Sprinkle some on unbaked pie shell.

Then slice apples and sprinkle more of the sugar mixture, and so on until pie shell is full.

Then add bits of butter.

Over all pour ¾ cup cream.

Last sprinkle with cinnamon.

Bake 425° 10 minutes. Then 350° till done. Note Jonathan apples are best.

SOUR CREAM CHOCOLATE CAKE

Mrs. K. A. Goodman
Versailles, Mo.

1 cup sour cream
2 cups sugar
2 eggs
1 cup hot water
2 cups flour
½ cup cocoa
2 teaspoons soda

Beat cream, sugar and eggs together, sift flour, soda and cocoa together and add to the cream mixture. Add hot water last. So simple to make, and very delicious. One half this recipe will make one usual size loaf cake.

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APPLESAUCE CAKE
(One Egg)
Mrs. R. W. Bus
1612 South Prospect avenue
Sedalia, Missouri

1 cup hot thick apple sauce, strained
1¾ cups sifted cake flour
1 teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
1 cup currants or nuts cut fine, floured
½ cup butter or other shortening
1 cup sugar
1 egg well beaten
1 cup raisins, cut fine, floured

Sift flour once, measure, add soda, salt, cinnamon and cloves, and sift together three times. Cream shortening thoroughly, add sugar gradually and cream together until light and fluffy. Add egg, raisins, currants or nuts to creamed mixture.

Then add flour mixture alternately with applesauce, a small amount at a time. Beating each addition until smooth.

Bake in greased loaf or tube pan in moderate oven 350° F one hour.

DEVIL'S FOOD CAKE
Mrs. C. W. Thomas
910 East Fourteenth street
Sedalia, Missouri

Sift together
1¾ cups flour
1½ cups sugar
1¼ teaspoon Baking Powder
½ teaspoon soda
1 teaspoon salt

Add:
½ cup shortening
1 cup milk
1 teaspoon vanilla

Beat vigorously with spoon for 2 minutes about 150 strokes per minute.

Add
2 large unbeaten eggs
2 sq. unsweetened chocolate melted
½ teaspoon red color

Beat 2 more minutes. Bake 30 minutes in moderate oven 375°.

CHOCOLATE ICING

1 large unbeaten egg, 2 cups sifted confectioners sugar, ¼ teaspoon salt, ⅓ cup soft shortening, 2 squares unsweetened chocolate. Beat until fluffy.

CHOCOLATE CAKE
Mrs. Byron Pilcher
1700 West Seventh street
Sedalia, Missouri

½ cup butter
2 cups sugar
4 ozs. chocolate
2 eggs
1½ cups sweet milk
2 cups flour
2 teaspoons baking powder
2 teaspoons vanilla
1 cup nut meats

Cream butter and sugar. Add melted chocolate and beaten eggs. Sift dry ingredients and add alternately with the milk. Add nuts. Bake at 350° for 45 minutes.

ICING (Not Cooked)
½ cup butter
2 oz. chocolate
1 egg
1½ cups powdered sugar
1 pinch salt
1 teaspoon vanilla
1 teaspoon lemon juice
1 cup nut meats

Melt butter and chocolate together. Add beaten egg, sugar, salt, flavoring and nuts.

OH, SO GOOD PIE
Miss Willie Johnson
Honstonia, Mo.

4 Whole eggs
2 Cups sugar
3 Tablespoons butter
3 Tablespoons vinegar
1 Teaspoon each of cinnamon, cloves and spice
1 Cup chopped raisins

Cream butter and sugar until light. Add beaten yolks and vinegar, spices and raisins. Beat well and fold into beaten whites of eggs. Bake in crusts. This makes two pies.

RAINBOW PIE
Mrs. D. C. Grove
Route 1, Otterville, Mo.

3 tablespoons gelatine
1¼ cups canned raspberries and juice
½ cup hot water
¾ cup hot water
1 cup whipping cream
1 baked pie shell
2 tablespoons sugar
Pinch of salt
½ package lime gelatine

Sprinkle 1½ tablespoons of gelatine over 2 tablespoons of the raspberries and juice, dissolve over hot water, add this to remaining raspberries and juice, let stand until mixture begins to congeal. Fold in ⅓ of the whipped cream and pour into pie shell—repeat the same process using pineapple juice, salt and sugar. Pour over raspberry layer. Add hot water to the lime gelatine and stir until disloved—add cold water and let stand until mixture begins to congeal. Fold in remaining whipped cream and pour over the pineapple layer—makes a 9 in. — 3 layer pie — (nice for a party).

LARGE "4 EGG" SPONGE CAKE
Mrs. Earl Orr
1601 South Sneed avenue
Sedalia, Missouri

1⅔ cups cake flour
½ teaspoon baking powder
½ teaspoon cream of tartar
4 eggs
1½ cups sugar
2 teaspoons cold water
½ cup hot water
1 teaspoon each of vanilla and lemon flavoring

Sift and measure flour, resift with baking powder and pinch of salt, 4 or 5 times.

Beat the 4 egg yolks until thick and lemon colored. Add gradually 1 cup sugar, the cold water and flavorings. To this mixture add alternately the hot water and dry ingredients. Beat the 4 egg whites with cream of tartar until stiff and gradually beat in ½ cup of sugar. Gently pour the first mixture into the stiffly beaten eggs, folding over until mixed. Pour into large ungreased tube pan and bake for 55 minutes in a 325° oven. Frost with: juice and grated rind of 1 orange, 2 tablespoons butter and enough powdered sugar to spread.

SOUR CREAM COOKIES
Mrs. George Bestgen
Bunceton

4 eggs
1 cup shortening scant
2 tsp. baking powder
2 tsp. vanilla
¼ tsp. salt
2 cups sugar
1 cup sour cream
1 tsp. soda
3 cups flour

Cream shortening, eggs and sugar, add cream dissolved with soda, sift together flour and baking powder, vanilla and salt. Add enough flour to make a soft dough or enough to handle, roll, cut out and bake in hot oven 375° to 400°.

BANANA CAKE
Mrs. K. K. Rumans,
Versailles, Missouri

2 cups sifted cake flour
1 teaspoon baking powder
1 teaspoon soda
¾ teaspoon salt
1⅓ cup sugar
Sifted together
½ cup shortening
½ cup milk, sour or butter milk
1 teaspoon vanilla
1 cup mashed bananas
2 eggs, unbeaten
½ cup nuts (optional)

Stir shortening enough to soften add dry ingredients, ¼ cup milk and the bananas, mix until flour is dampened, then beat 300 strokes. Add egg and remaining milk and nuts and beat 150 strokes or 1 minute with electric mixer.

Pour batter in 2 9-inch layer pans bake about 25 or 30 minutes in moderate oven 375° F.

If butter, lard or margarine is used, use ½ cup milk minus 2 tablespoons instead of ½ cup.

PINEAPPLE PUMPKIN PIE
Mrs. L. J. Wright
605 North Stewart Avenue
Sedalia, Mo.

1½ cups canned pumpkin
⅔ cup sugar
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon salt
2 eggs
1½ cups milk
½ cup cream
1 cup crushed pineapple

Combine ingredients in order given. Mix thoroughly and pour into pastry lined pie tin. Bake in hot oven (425° F.) for 10 minutes. Reduce heat to (350° F.) and continue baking until an inserted knife comes out clean.

DATE PUDDING
Mrs. John W. Kelley
Route 5
Sedalia, Missouri

1 cup dates
1 cup nuts
¾ cup sugar
1 cup milk
1½ cups bread crumbs

Mix all together. Grease baking dish before putting in mixture. Bake in slow oven 325° for 45 minutes.

DEPRESSION CAKE
Mrs. Elvis May
Windsor, Mo. R. 1

1 cup raisins
2 cups cold water

Stew until one cup of liquid is left, then set out to cool.

Cream 1 cup sugar
2 tablespoons of butter or other shortening

Sift together 2 cups flour
1 teaspoon soda
½ teaspoon cinnamon
½ teaspoon nut-meg
¼ teaspoon salt
1 teaspoon vanilla

Add dry ingredients to creamed mixture alternately with the one cup of liquid from raisins, then add raisins last. Bake in 2 nine inch layers or loaf at (350°F) for 30 to 35 minutes.

CRUSTLESS CUSTARD PIE
Mrs. Clarence Schlesselman
Mora, Missouri

2 well beaten eggs
4½ tablespoons flour
3 tablespoons sugar
¼ teaspoons cinnamon
1 pint milk

Put in buttered pie tin and bake.

Forms own crust.

SPONGE CAKE
Mrs. Wm. Schlomer
Route 1
Marshall, Mo.

6 Egg yolks
½ Cup cold water
1½ Cups sugar
½ Teaspoon vanilla
½ Teaspoon lemon extract
1½ Cups cake flour
¼ Teaspoon salt
6 Egg whites
¾ Teaspoon cream of tartar

Beat egg yolks until thick. Add water and beat until very thick. Gradually beat in sugar and extracts. Fold flour sifted with salt. Beat egg whites until foamy. Add cream of tartar and beat until they form moist stiff peaks. Fold into egg yolk beatter. Bake in 10-in. angelcake pan in slow oven 350 degrees) 1 hour.

OLD FASHIONED CREAM PIE
Mrs. D. C. Grove
Route 1, Otterville, Mo.

2 rounding tablespoons flour, blended with ½ cup sugar, 1 tablespoon butter, 1 cup thin cream, 1 teaspoon of lemon flavoring, pinch of salt.

Mix all ingredients together and pour into an unbaked crust, bake in medium oven until firm.

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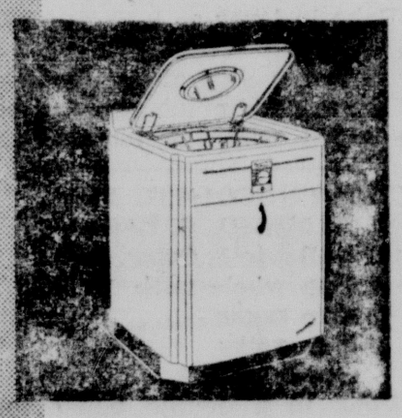

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ON TERMS

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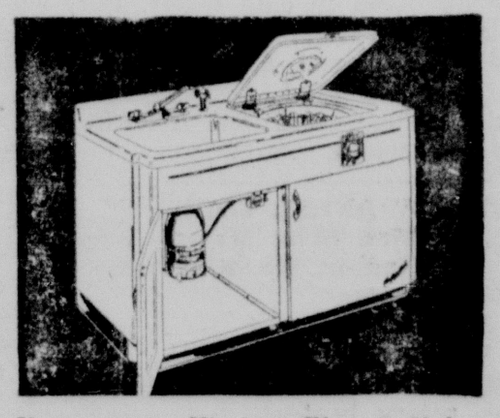

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DATE SWIRLS
Mrs. Elvis May
Windsor, Mo. R. 1

2 cups sifted flour
½ teaspoon soda
¼ teaspoon salt
½ cup lard
½ cup brown sugar
½ cup granulated sugar
1 egg beaten

Sift together, flour, soda and salt. Cream lard and sugar thouroghly. Add egg. Add sifted dry ingredients. Chill the dough slightly. Roll dough into a rectangle, about one fourth inch thick. Spread the date mixture over the dough roll as for jelly roll, wrap in wax paper and chill over night. Slice one fourth inch thick. Bake in moderate oven (375°F) 8 to 10 minutes or until brown. Yields 5 dozens.

DATE FILLING FOR SWIRLS

½ lb pitted dates
¼ cup sugar
⅛ cup water
¼ cup chopped nut meats
⅛ teaspoon salt

Chop dates finely, cook together dates, sugar, salt and water for 5 minutes or until thick. Remove from heat and add nuts, cool mixture before spreading on dough.

YELLOW FRUIT CAKE
Mrs Howard Todd
611 East 17th Street
Sedalia, Missouri

Cream 1 cup butter, gradually add 1 cup sugar. Beat in 1 wineglass vanilla and 6 beaten egg yolks. Add 1 small can crushed pineapple. Mix together 2 cups sifted flour, 1 teaspoon baking powder, ½ teaspoon nutmeg; sift into batter. Halve ½ lb. candied cherries, shave 13 oz. citron, pick over 1 lb. white raisins. Mix friut with 1 lb. white raisins. Mix fruit with ½ cup flour, add to batter. Add 1 can moist cocoanut or 1 cup grated fresh cocoanut, then ½ lb. walnut meats, Fold in 6 stiffly beaten egg whites.

ANGEL CAKE
Mrs. L. J. Brown
1212 Liberty Park
Sedalia, Mo.

1 cup pineapple
4 egg yolks
4 cups milk
2 envelopes Knox gelatine
½ cup cold water
1 pkg. vanilla or butterscotch pudding

Cook pudding, egg yolks and milk; fold in four beaten egg whites and pineapple; add gelatine dissolved in cold water. Put a layer of angel food cake in pudding pan and alternate with pudding. Let stand in refrigerator until chilled and serve with whipped cream.

YELLOW ANGEL FOOD
Mrs. Elvis May
Windsor, Mo. R. 1

10 egg yolks
1 pinch salt
½ cup cold water
Beat this togther 15 minutes with rotary beater

Fold in above 1 cup of sugar sifted 3 times. 1½ cups of cake flour sift before measuring, then sift 5 times. Add to flour ½ teaspoons cream of tarter, ½ teaspoons Calumet baking powder. Sift above dry ingredients and fold into the egg mixture, add 1 teaspoon lemon extract and bake as you would white angel food.

PRUNE PUDDING
Mrs. D. C. Grove
Route 1, Otterville

1 Cup cooked prunes
½ Cup sugar
1 Cup nuts
½ Cup prune water
1 Tablespoon melted butter
1 Teaspoon vaniila
½ Cup cracker crumbs
1 Teaspoon baking powder
Pinch of salt

Bake in a medium oven in a pan of boiling water. Serve with whipped cream.

PEACAN PIE
Mrs. Floyd Potter
Ridge Crest Farm
Sedalia, Mo. R. R. 5

⅓ cup butter
½ cup sugar
1⅓ cups pecans
3 eggs
¼ teaspoon salt
1 cup light corn syrup
½ cup milk
½ teaspoon vanilla

1. Cream butter and sugar together. Add pecans.
2. Beat eggs, add salt, syrup, milk and vanilla.
3. Combine with sugar mixture.
4. Pour into uncooked pie shell.
5. Place pie in cold on preheated oven. Temperature: 350°. Time: 40-50 minutes.

ELEGANT SPONGE CAKE
Mrs. Clarence Church
Windsor, Missouri

1⅔ sifted cake flour
½ teaspoon cream tartar
½ teaspoon baking powder
Pinch salt

Sift together 5 times. in a large crock or bowl. Beat.

4 egg yolks until thick and lemon colored (10 to 15 mins.)
Add very slowly beating all time
1 cup sugar
2 teaspoon cold water
1 teaspoon lemon extract
1 teaspoon vanilla extract
½ cup hot water

Just pour all in and beat hard. Add sifted dry ingredients, beat thoroughly. Beat the 4 eggs whites until frothy add slowly ½ cup sugar and beat until a stiff merringue then fold into the batter, mixing thoroughly. Bake in ungreased angel food cake pan 50 to 55 minutes 325° oven. Let cool in pan. Ice as desired.

WHITE CAKE
Miss Hazel Giffen
921 West Sixth Street

2 cups sifted cake flour
2 tsp. baking powder
¼ tsp. salt
½ cup shortening
1¼ cups sugar
¾ cup milk
1 tsp. vanilla
3 egg whites

Sift flour once, measure, add baking powder and salt; sift three times. Cream shortening, add sugar gradually, cream until light. Add flour, alternately with milk, in small amounts, beating after each addition. Add vanilla. Beat egg whites until they stand in moist peaks; stir in well. Bake in two 8-inch greased pans in moderate oven (375° F) 25 minutes or until done.

INEXPENSIVE CHOCOLATE CAKE
Mrs. Ted Akin
450 Thurston Street
Versailles, Mo.

1 cup sugar
1½ cups flour
1 teaspoon soda
3 tablespoons cocoa
¾ teaspoons salt

Combine dry ingredients and sift together. Make 3 holes in this mixture, in one hole put 1 teaspoon vanilla, in another hole put 3 tablespoons vinegar, and in the last hole put 5 tablespoons melted butter. Then pour 1 cup cold water over this mixture and mix well. Pour into greased cake pan. Bake temperature 375° for 20 minutes.

DATE BARS
Mrs. William C. Bessmer
416 West Fourth street
Sedalia, Missouri

¾ cup shortening
1½ cups sugar
1 egg
3 cups sifted flour
1 teaspoon salt
1 teaspoon baking powder
½ teaspoon soda
1 cup sour milk
1 cup chopped nut meats
1 cup cut dates

Cream shortening and sugar until fluffy, add eggs and beat thoroughly. Sift flour, salt, baking powder and soda together, add alternately with sour milk to creamed mixture. Fold in nuts and dates. Spread in two greased shallow pans. Bake at 350° F., 20 to 25 mins. Cut into bars while warm. May be rolled in confectioner's sugar or iced with simple orange icing.

CARAMEL CAKE
Mrs. William C. Schneider
Route 5
Sedalia, Missouri

3 cups sugar
½ cup butter
1 cup sweet milk
3 cups flour
2 teaspoons baking powder
Whites of 4 eggs

Flour to suit and bake in layers.

FILLING

2 cups brown sugar
½ cup butter
½ cup cream

Cook like candy, add nuts if desired. The nuts add greatly to the filling. Any flavor desired.

I use mostly lemon or vanilla.

APPLE SAUCE CAKE
Mrs. Seibet McDaniel
Otterville, Missouri

2 cups applesauce
2 teaspoons soda dissolved in applesauce
¾ cup shortening
1½ cups sugar
¼ teaspoon salt
3 cups flour
¼ cup coffee
1 teaspoon each of any spices you have
1 pint raisins
1 pint nuts

Mix all ingredients and pour in floured pan. Bake one hour in a slow oven.

PINEAPPLE WHITE CAKE
Mrs. Roy Burton
Lincoln, Missouri

Cream thoroughly 2 cups sugar and ⅔ cup butter. Add 1 teaspoon vanilla, add 1 cup milk alternately with 3 cups sifted flour. Then add 1 cup crushed drained pineapple mixed with 2 teaspoons of flour.

Beat 5 egg whites until stiff but not dry, add 4 teaspoons baking powder to the egg whites and beat in well.

Bake in layer or loaf 350° 30 to 35 minutes.

(A few well drained, diced red or green marischino cherries may be added with the pineapple.)

CHIP CHOCOLATE PIE
Mrs. D. C. Grove
Route 1, Otterville

1 Cup whole milk
½ Cup sugar
3 Egg yolks
Pinch of salt.

Cook in a double boiler until thick as heavy cream. Dissolve 1 envelope of plain gelatin in ¼ cup cold water, stir into cooked cream mixture and stir until it begins to congeal. Add 3 beaten egg whites with ¼ cup sugar added. Put into a baked crust. When cold cover with whipped cream and sprinkle with grated sweet chocolate.

CARAMEL DUMPLINGS
Mrs. Danny M. Elliott
Green Ridge, Missouri

½ cup burned sugar
Butter size of walnut
2½ cups boiling water
pinch salt
1 teaspoon vanilla
1 cup sugar

Mix together let boil 10 minutes

DUMPLINGS

Cream ½ cup sugar and butter size of an egg, 1 cup milk, add flour enough to make dumpling batter.
1 teaspoon baking powder
1 teaspoon vanilla
Cocoanut or nut meats

Drop by spoonsfuls into boiling caramel syrup and bake in hot oven, 30 to 40 minutes.

RASPBERRY CHIFFON PIE
Mrs. P. L. Strole
618 S. Barrett Avenue

1 envelope gelatine
¼ cup cold water
½ cup hot water
3 eggs
½ cup raspberry jelly
¼ teaspoon salt
2 tablespoons lemon juice
Red vegetable coloring

Soften gelatine in cold water. Add hot water and stir until dissolved. Add jelly (dissolved over hot water before adding) and stir. To this mixture add slightly beaten egg yolks, salt, lemon juice and coloring. Cool and when mixture begins to thicken, fold in stiffly beaten egg whites. Pour into baked pie shell or crumb crust and chill until firm.

"MAINE CREAM PIE"
Mrs. Hildred Wilson
909 South Missouri

1 cup sugar
¼ cup butter
1 egg
⅔ cup milk
2 cups flour
2 teaspoons of baking powder
Vanilla to taste

Cream together the sugar and butter. Add the milk and the beaten egg and vanilla. Add flour and baking powder, sifted together and beat well. Bake in a round cake tin and when done split the cake in half so that it makes two layers. Whip ⅔ cup of cream and sweeten with sugar and vanilla to taste. Cover the bottom layer of cake with whipped cream and shredded pineapple and place the top layer on it. Cover the top with whipped cream and pure apple, finish with whipped cream on top.

CHERRY "SURPRISE"
Mrs. William C. Schneider
Route 5
Sedalia, Missouri

February is a grand time for cherry desserts.

Thoroughly cream ½ cup of butter with one cup sugar. Stir in alternately, flour, two cups sifted with 4 teaspoons baking powder and ½ cup milk.

Beat until smooth, then pour into one large, or two small buttered baking dishes, and cover with the following mixture: 3 cups unsweetened cherries, 1 cup sugar, ¼ teaspoon salt. Bake in a moderate oven. The surprise is that the dough finds its way to the top of the pudding and will brown beautifully. Serve hot or cold with whipped cream.

APRICOT ICE
(16 Quarts)
Mrs. John A. Fowler
Hughesville, Mo.

2 can apricots
6 oranges
4 egg whites
1 quart water
2 lemons
6 cups sugar
1 quart cream

Make a syrup of sugar and water. When cool add fruit after it has been put through a colander. Add egg whites well beaten. Freeze and when half frozen add cream which has been whipped. Freeze.

CHINESE FRUIT CAKE
Mrs. John A. Fowler
Hughesville, Mo.

Juice of one orange and one lemon, 1 cup sugar. Mix well and set aside to cool. Pour over cake while hot after it is baked. Cake: ⅓ cup Crisco, 1 cup sugar, 1 egg, 2 cups bread flour, 1 teaspoon soda, 1 cup sour milk. Grind together ½ cup raisins, ½ cup dates, 1 cup nuts, and the peel from orange and lemon.

Mix and bake in long pan at (350°).

ORANGE ICE
Mrs. L. G. Berry
1706 So. Washington

2½ cups sugar
3 tbs. flour
2 cups hot water
Boil these ingredients 5 minutes.
Remove from heat and add:
5 cups cold water and juice of
8 oranges
2 lemons

Add water to make 3 quarts. Place in freezer unit and stir 2 or 3 times in process of freezing.

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LEMON MERINGUE PIE
Mrs. Junior Zimmerschied
2109 East Broadway

- 7 tbs. cornstarch
- 1½ cups sugar
- 2 cups boiling water
- 3 eggs, separated
- ¼ cup lemon juice
- 2 tbps. butter or margarine
- 1 tsp. grated lemon peel
- 1 baked pastry shell

Combine cornstarch, sugar, salt. Add the water. Cook until thick stirring constantly. Cover and place over boiling water for about ten minutes, stirring occasionally. Beat egg yolks slightly, add a little of the hot mixture, stir and pour back. Cook 2 minutes, stirring constantly. Remove from heat and stir in lemon juice, butter or margarine and grated peel. Cool to room temperature without stirring. Pour into cooled baked pastry shell.

Meringue — Add 1 tsp. lemon juice to 3 egg whites, beat until just stiff enough to hold peaks. Sprinkle with 6 tbs. sugar, one at a time. Beat until glossy after each addition. Pile lightly on pie. Bake in moderate oven (350 degrees) until lightly browned or about 15 to 20 minutes. Cool.

BANANA CAKE
Mrs. Verna Varner
Star Route, Florence, Mo.

- 1½ cup sugar
- ½ cup butter
- 2 eggs, beaten
- 2 cups flour
- ½ cup sweet milk
- 2 teaspoons baking powder
- Pinch of salt
- 1 cup walnut meats chopped fine
- 3 medium size bananas (mash)
- 1 teaspoon soda in bananas
- ¼ teaspoon vanilla

Cream butter and sugar. Add beaten eggs. Sift flour several times. Add salt and baking powder to flour. Add milk and flour alternately, then vanilla, nut meats and bananas. (soda in bananas) Bake in layer cake pan at 325 to 350 degree oven for about 20 minutes. This amount makes two layers.

Filling for Banana Cake

1 tablespoon butter (melted) 1 egg white beaten, 1½ cups powdered sugar. Mix together. If too stiff, add milk or cream.

COLD WATER COCOA CAKE
Mrs. Roy Burton
Lincoln, Missouri

Cream
- ½ cup butter
- ⅛ teaspoon salt
- 1 cup sugar
- 1 teaspoon vanilla

Blend and add
- ½ cup cocoa
- ⅓ cup cold water

Then add alternately to this mixture:
- 2½ cups sifted cake flour
- 1 cup cold water

Fold in 3 egg whites which have been beaten stiff with ¾ cup sugar beaten into them. Last add 1⅓ teaspoons soda which has been dissolved in a small amount of boiling water. Stir in thoroughly. Bake in moderate oven, 360° for 35 minutes.

PINEAPPLE UPSIDE DOWN PUDDING
Miss Geraldyn Jones

- ¼ cup butter
- ½ cup brown sugar
- Pineapple rings
- 5 T. shortening
- ⅔ cup sugar
- 1 egg beaten
- 1 cup milk
- 2¼ cups flour
- 4 t. baking powder
- Dash salt

Blend butter and brown sugar and spread on bottom of cake pan, arrange pineapple rings. Cream shortening and add sugar gradually, then egg, beat well. Add milk alternately with flour, baking powder, and salt which have been sifted together. Mix thoroughly. Pour batter carefully over fruit in pan.

APPLE PUDDING WITH PASTRY
Mrs. Robert Williams
1209 South Grand

- 3 cups sliced apples
- 3 tablespoons flour
- ⅓ cup sugar
- 1 teaspoon cinnamon
- ⅛ teaspoon nutmeg
- ½ teaspoon grated lemon rind
- 2 tablespoons butter
- ⅔ cup water

Mix apples, flour, sugar and rind. Pour into buttered baking dish and add rest of ingredients. Cover with Crush.

Crush

- 1½ cups flour
- 3 teaspoons baking powder
- ¼ teaspoon salt
- 4 tablespoons fat
- ⅓ cup milk
- ¼ cup dark brown sugar
- ¼ teaspoon cinnamon

Mix flour, baking powder and salt. Cut in fat with knife. Add milk and pat out soft dough until ¼ inch thick. Fit on top of apples. Make 4 holes in top and sprinkle with sugar and cinnamon. Bake 45 minutes in a moderate oven.

APPLE CREAM PIE
Mrs. Charles Davis
1501 West 20th
Sedalia, Mo.

- 2 Cups finely chopped tart apples
- ¾ cup sugar
- 1 Cup sour cream
- 2 Tablespoons flour
- ½ Teaspoon salt
- 1 Egg, well beaten
- ½ Teaspoon valilla flavoring.

Combine sugar and flour. Add cream, egg, flavoring and salt. Beat until smooth. Add apples. Mix thoroughly. Pour into pastry-lined pie pan. Bake in hot oven (450 degrees) 15 minutes; reduce heat to 325 degrees and bake 30 minutes. Remove from oven. Combine ⅓ cup sugar, 1 teaspoon cinnamon, ⅓ cup flour, and ¼ cup butter Mix thoroughly. Sprinkle over pie. Return to oven. Bake in slow oven (325 degrees) 20 minutes.

GOLD CAKE
Mrs. Ed Walter
903 South Monroe
Sedalia, Mo.

- 1 cup shortening
- 2 cups sugar
- 4 egg yolks
- 1 teaspoon vanilla
- ½ teaspoon lemon flavor
- 3 cups cake flour
- ¼ teaspoon salt
- 2 teaspoons baking powder
- 1 cup milk
- 4 egg whites beaten stiff
- Fold in last

This makes 3 layers. ....

YELLOW ANGEL FOOD CAKE
Mrs. Ola C. Sneathen
Route 3, Windsor

- 5 eggs
- ½ cup cold water
- 1½ cups sugar
- 1½ cups flour
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ¾ teaspoon cream tartar
- ½ teaspoon baking powder

Beat the yolks of eggs well. Beat ½ cup cold water into the eggs, add the sugar and beat the mixture well again. Add flour, baking powder and salt sifted together. Add the vanilla. Beat the egg whites stiff, adding the cream of tartar to the whites when they are foamy. Fold the whites into the batter and pour into an angel food cake pan. Bake in an oven which is slow at first (300 degrees F) and after 15 minutes increase the heat to moderate 350 degrees. Bake one hour or less.

PUFF BALL DOUGHNUTS
Mrs. J. F. Swerngin
Route 5, Sedalia

- 3 eggs
- 1 cup sugar
- 2 cups sweet milk
- Salt and nutmeg to taste

Add flour enough to permit the spoon to stand upright in the mixture. Add two heaping teaspoons baking powder to the flour. Beat all until very light. Drop by the tablespoon into boiling lard. They will not absorb the fat and are not at all rich.

ORANGE COCOANUT CAKE
Ella Dansey
525 N. Osage

- ¾ cup shortening, creamed with 2 cups sugar
- 1½ tsp. grated orange rind
- 2 egg yolks, well beaten
- Blend together, then sift
- 3¼ cups cake flour (or 3 cups bread flour sifted once.
- 4½ teaspoons baking powder
- ½ teaspoon salt

Add to first mixture alternately with ½ cup orange juice, ¾ cup water. Beat just enough to make a smooth batter. Blend in ½ cup shredded cocoanut, 4 egg whites, beaten stiff but not dry. Pour into three 9-inch cake pans, greased and floured. Bake 30 minutes in moderate oven (350 degrees F.) Put layers together and cover with your favorite boiled icing. Sprinkle with ¾ cup shredded cocoanut.

NEVER FAIL PIE CRUST
Mrs. Roy Looney
1004 West Tenth
Sedalia, Mo.

- 3 Cups flour
- 1 Teaspoon salt
- 1 Egg
- 1 Teaspoon vinegar
- 1 Teaspoon sugar
- 1 Cup lard
- 5 Tablespoons water

Method: Sift flour, sugar and salt together. Work in the lard, leaving rather coarse. Beat the egg, water and vinegar together and add to the flour mixture. Makes two 8-inch double crusts.

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CAKES

ANNIVERSARY CAKE
Mrs. W. H. Harms
1009 So. Monroe

2 cups sugar
1 cup butter
1 cup milk
3½ cups cake flour
½ tsp. salt
4 tsps. baking powder
1 tsp. vanilla
7 egg whites
⅛ tsp. salt

Combine sugar and soften butter (vegetable shortening may be used for half of the total amount of shortening). Blend until mixture is like whipped cream. Sift cake flour then measure, combine with baking powder and salt. Sift 3 times. Add to the butter mixture alternately with 1 cup milk. Beat egg whites until stiff but not dry. Add vanilla and salt. Fold lightly into cake batter. Bake in 3 greased layer pans in a 350 degree oven for 30 minutes. This makes a large cake that should be as tender and fluffy as the proverbial feather. Ice with your favorite icing.

POTATO CAKE
Mrs. Charles Callis
Hughesville, Mo.

2 cups sugar
¾ cup butter
3 eggs
½ cup sweet milk
2 squares melted chocolate
1 cup hot mashed potatoes
2 cups flour
2 t. baking powder
1 t. cinnamon
½ t. nutmeg
½ t. cloves
1 t. vanilla
½ cup raisins
1 cup nuts

Cream butter and sugar, add eggs, milk, chocolate and potatoes. Sift dry ingredients and add to first mixture. Then add vanilla, raisins and nuts. Pour in large greased and floured pan and bake at 350 degrees for one hour.

APPLE CAKE
Mrs. Ray Hains
1003 East Broadway
Sedalia Mo.

½ Cup shortening
1½ Cups sugar
2 Eggs and cream together the above mixture
1½ Cups flour, sifted
1 Teaspoon soda
½ Teaspoon cinnamon
½ Teaspoon Nutmeg
¼ Teaspoon salt
1 Teaspoon vanilla
3 Cups chopped apples

Mix together and bake in a greased pan 350 degrees till done. Walnut meats can be added if desired.

FOUR EGG SPONGE CAKE
Mrs. Thomas Hampton
1003 East Fifth

4 eggs
1 cup sugar
1 cup cake flour
1 tsp. baking powder
4 tbsp. cold water
½ tsp. vanilla
Pinch salt

Beat egg yolks until thick and lemon color. Add sugar and beat two minutes. Add water and vanilla. Mix thoroughly. Add dry ingredients which have been sifted four times. Bake in loaf or funnel pan at 250° F. for 60 minutes. Note: Sift flour once before measuring.

EGGLESS—MILKLESS—BUTTERLESS CAKE
Mrs. Carl D. Johnson
3514 Morrell
Kansas City, Mo.

Heap two cups flour
Two teaspoonful soda
Cocoa two tablespoonful
Cinnamon, one teaspoonful
Sugar one cup.

Sift together, add cup warm water, one cup Miracle Whip salad dressing. This will seem thin but cocoa takes care of that.

MONTGOMERY WARD

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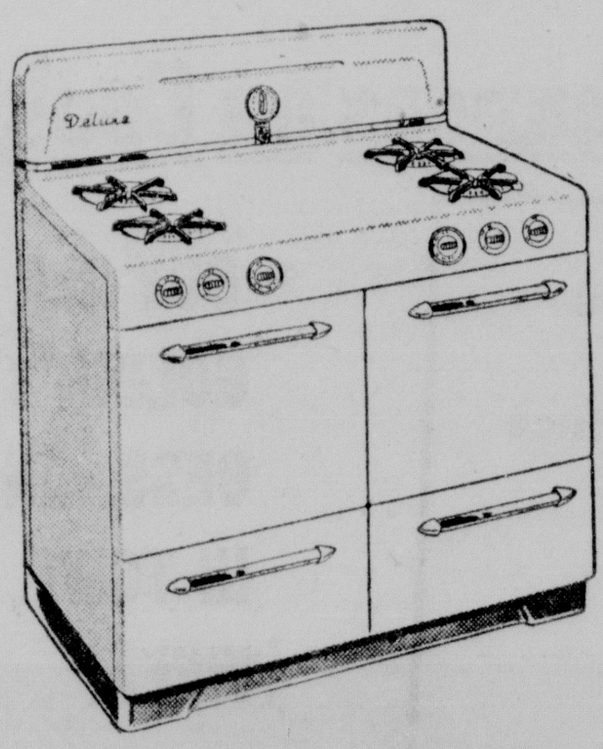

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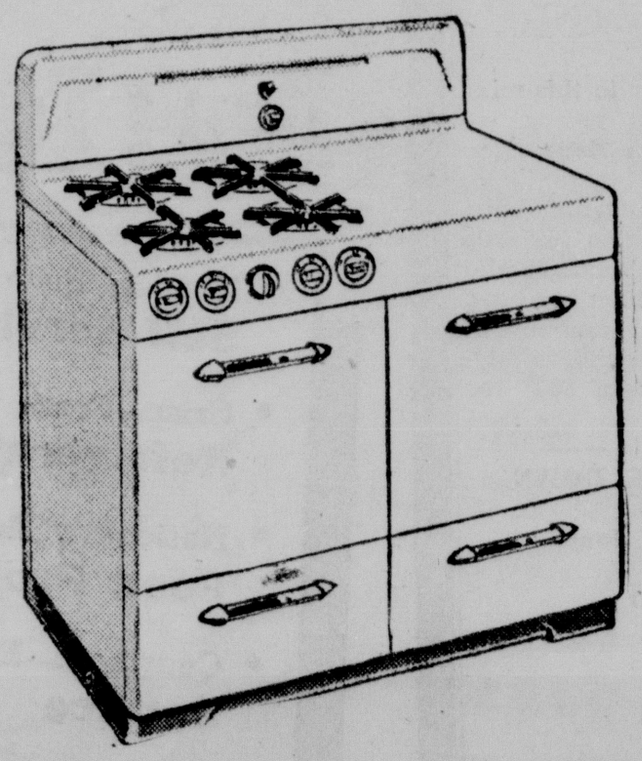

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